

# Oven Antojitos

## Ingredients

- 8 tortillas
- 1 Stick / 250g softened cream cheese
- 2 bell peppers
- 2 onions
- 2 tomatoes
- 250g chredded marble cheese

## Directions

- Preheat oven to 350F
- Dice all vegetables
- Season with 1Tbsp Greek spice
- Bake for 20 minutes, until softened
- Increase heat to 400F
- Spread cream cheese on tortillas
- Add marble cheese and vegetables
- Roll tortillas, place on clean tray for 10 minutes, rotating halfway
- Slice Antojitos, and serve

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