

## Tortillas

- 2 cups flour**
- 1 teaspoon salt**
- 1/4 teaspoon baking powder**
- 1/4 cup oil**
- 1/2 cup water**

1. Sift the flour, salt, and baking powder together in a mixing bowl. Stir in the oil and water.
2. On a floured surface, knead the dough for 1 minute. Let the dough rest in a bowl covered with a dishtowel for 20 minutes. Knead again, and form 8 to 10 balls. Roll them out until they are as thin as possible.
3. Preheat an ungreased griddle. Cook the tortillas on each side on medium-high heat for less than a minute until lightly browned.

## El Paso Pizza

- 4 large tortillas**
- 8 ounces (227 g) chunky salsa, drained**
- 1/4 pound (113 g) spicy sausage, cooked and crumbled**
- 1 green bell pepper, chopped**
- 1/2 cup black beans, drained**
- 1/2 cup corn, drained**
- 1 cup shredded cheese**
- 2 tablespoons chopped cilantro**
- 4 tablespoons chopped olives**
- 1 large avocado, peeled, chopped, and lightly sprinkled with salt**

1. Preheat the oven to 400°F (204°C). Place tortillas on a greased or nonstick cookie sheet. Spread the salsa evenly on the tortillas. Top with sausage, green pepper, beans, and corn. Sprinkle cheese, cilantro, and olives on top.
2. Bake 10 to 15 minutes until the cheese is bubbly. Remove from the oven and add the chopped avocado. Cut into wedge-shaped slices and serve.

## Chicken Enchiladas

- 3 cups chicken, cooked and shredded**
- 1 cup sour cream**
- 1 cup shredded cheese**
- 6-8 tortillas**
- 2 teaspoons chili powder**
- 2 tablespoons margarine**
- 2 tablespoons flour**
- 1 cup milk**
- 1 teaspoon salt**

1. Mix the chicken, sour cream, and cheese in a large mixing bowl. Place a spoonful of the mixture in each tortilla, roll up the tortillas, and place them in a 9 x 13-inch (23 x 33-cm) baking dish coated with nonstick cooking spray.
2. In a saucepan over medium heat, mix the chili powder, margarine, flour, milk, and salt. Stir until smooth and thickened.
3. Pour the sauce over the chicken-filled tortillas and cover the dish with aluminum foil. Bake at 350°F (177°C) for 20 to 30 minutes.

**Kitchen Krafts**