

Choco Fever Dream

Cream Cheese Tortilla Bites

15 min Prep time	**10 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 12 small flour or corn tortillas, cut into 2-inch rounds
- [ ] 8 oz full-fat cream cheese, softened
- [ ] 2 tbsp fresh lime juice
- [ ] 2 tbsp chopped chives or green onions
- [ ] 1 tsp smoked paprika
- [ ] 1 tbsp olive oil for pan-frying
- [ ] Pinch of sea salt

Optional Toppings

- [ ] Drizzle of honey
- [ ] Extra chopped chives
- [ ] A sprinkle of flaky sea salt

Instructions

1. Slice the tortillas into bite-size rounds; set aside on a paper towel.
2. In a bowl, blend softened cream cheese with lime juice, chives, paprika, and a pinch of salt until smooth.
3. Heat olive oil in a skillet over medium-high heat; add tortilla rounds in a single layer, cooking 1-2 minutes per side until golden and crisp.
4. Transfer the toasted tortilla rounds to a plate, then spoon a dollop of the cream-cheese mixture onto each; garnish with optional toppings.
5. Serve immediately while warm, pairing with a fresh salsa or the cream cheese fruit dip for extra zest.

Nutrition per serving

210 kcal	5 g	18 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the tortillas stick, add a splash more oil or use a non-stick pan.
- Be gentle when spreading the cheese to keep the tortilla shape intact.
- For a sweet version, mix a teaspoon of honey into the cheese and top with a tiny berry.