



Hot Corned Beef Wraps

- 6-8 (depending on size) Azteca® Flour Tortillas
- 1 tbsp. butter or margarine
- 1 lb. lean corned beef, shaved or sliced thin
- 1/2 cup Thousand Island dressing
- 1 cup shredded Swiss cheese
- 1 cup shredded lettuce

In a large skillet melt butter. Add half the corned beef and cook until hot and edges begin to curl, about 5 minutes. Transfer to dish; cover to keep warm. Cook remaining corned beef. Heat tortillas according to package directions; keep warmed tortillas covered. Spread tortillas with dressing. Place beef on dressing; top with cheese and lettuce. Roll up tortillas and serve.

Makes 6-8 wraps.