



Cherry Almond Tortilla Roll-Ups

- 1 can (1 lb., 5 oz.) cherry pie filling
- 4 medium-sized flour tortillas
- 3/4 cup Almond Accents® Honey Roasted Flavored Sliced Almonds
- 1 Tbsp. vegetable oil
- 2 Tbsp. sugar
- 1/2 tsp. ground cinnamon



Preparation Time : 10 minutes

Heat 1 cup pie filling in small saucepan over low heat; reserve for topping. Heat tortillas in microwave oven until soft. Spoon remaining cherry filling onto center of tortillas. Sprinkle 2 tablespoons Almond Accents® onto filling. Fold in opposite sides of each tortilla and roll up like a burrito. Heat oil in large skillet over medium-high heat. (To test temperature of oil, dip edge of tortilla into oil. If it sizzles, oil is hot enough.) Place tortillas seam-side down in frying pan. Fry about 1 minute on each side or until light golden brown. Drain on paper towels; place on dessert plates. Mix together sugar and cinnamon; sprinkle over tortillas. Top with reserved cherry pie filling and Almond Accents®. Serve hot.

Makes 4 servings

Nutrition Information Per Serving: 499 calories; 18 g fat; 0 mg cholesterol; 579 mg sodium; 76 g carbohydrate; 3 g fiber; 8 g protein

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