

## Grilled Crab Tortillas

### Ingredients

- ¾ cup La Casa Del Formaggio Reduced Fat Ricotta Cheese
- 2 tbsps finely chopped jalapeno peppers
- 2 tbsps finely chopped coriander
- 2 tbsps finely chopped spring onions
- 1 tbsp limejuice
- salt
- 250g fresh crabmeat, drained and flaked
- 2 teaspoons margarine
- 4 x large flour tortillas
- cooking spray

### Directions

1. Combine cheese, jalapenos, herbs, onion, limejuice and salt in a small bowl and mix well. Fold in crabmeat and set aside. Spread margarine on one side of each tortilla.
2. Place one by one in a non-stick pan coated with cooking spray, margarine-side down. Spread ½ cup crab mixture over half of tortilla and cook over medium heat for 3 mins or until underside is golden brown. Fold over the other half and transfer to serving plate and keep warm.
3. Repeat with remaining tortillas.

**Serve hot for 4.**