

Low-Point Mexican Confetti Squares

Ingredients:

- 1/2 cup fat-free sour cream
- 1, 8 oz. package fat-free Philadelphia cream cheese, softened
- 1 cup fat-free shredded mozzarella cheese
- 1, 2 oz. jar diced pimentos, drained
- 2 Tbs green onions, chopped
- 2 Tbs chopped green chiles
- 2 Tbs black olives, drained and chopped
- 4, 8-inch flour tortillas
- Paprika or chili powder
- Green olives (optional)

Mix sour cream and cream cheese in small bowl and beat at medium speed until combined. Stir in mozzarella cheese, pimentos, green onions, chiles, and olives. Spread 1/3 cup sour cream mixture over 1 tortilla. Top with another tortilla and spread with about 1/3 cup sour cream mixture. Repeat layering two more times ending with a tortilla. Wrap in plastic and place in refrigerator for at least 2 hours. Cut tortillas into 1-inch squares and sprinkle with paprika or chili powder. Garnish with a green olive if desired.

Total servings = 32

Serving size = 1

Points per serving = .7

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)