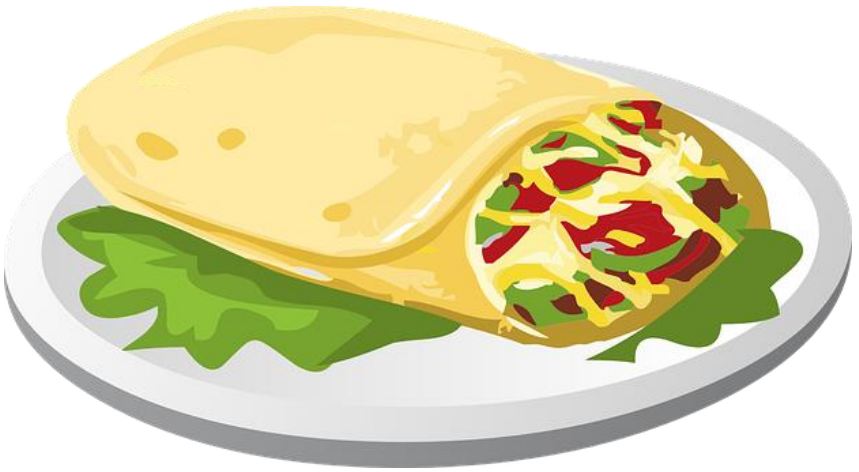


Tortillas



**By Pam Walker
&
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Tortillas are not just for burritos and quesadillas, there are many ways that this round piece of flat bread can work for you. We all know the traditional uses: taco, enchiladas, tostadas, and even quartered and fried to make chips. Believe me, all those items taste wonderful, but have you ever thought of a tortilla pizza? Yes, Pizza!

Tortillas come in so many sizes, you can make large ones for the adult appetite, or small ones for the little ones in your family. They are convenient because of packaging size portion control, thick or thin crust, whole wheat or flour. Get the kids involved by throwing a pizza party. Give them a tortilla with some pizza sauce on it and let them personalize their own pizza by putting on the toppings of their choice: pepperoni, Canadian bacon, diced chicken, veggies and cheese. Everybody is happy.

Simply heat the oven to 450 degrees F, place the Tortilla pizzas on a cookie sheet. (Non-stick spray or parchment paper helps for easy clean up) bake and remove when cheese is golden brown and bubbly. For a crispier crust, just pre-bake your tortilla by itself for five minutes before adding any ingredients. This gives it a little head start and a little extra crunch.

Tortillas are great for sandwich wraps, layered into casseroles, and even salad wraps when you're on the go. No time to sit and enjoy a healthy lunch? Mix any tossed green salad with a small amount of ranch dressing, then tuck it into a softened tortilla, (in the microwave for 20 seconds) and you have a healthy, low-fat lunch that you can eat in your hands. Even tuna or egg salad is delicious on a tortilla. Explore for yourself all the uses of the Tortillas. You may even come up with some great new ideas of your own. Tortillas are not just for Mexican food any more.

Flour Tortillas

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| 3 cups all-purpose flour | ¾ cup cold butter |
| 2 teaspoon salt | ¾ cup hot water |
| 2 teaspoon baking powder | |

1. Combine flour salt, baking powder in food processor; cut in cold butter in small pieces and pulse till size of peas; slowly add the hot water and pulse until a dough is formed. Turn out on a clean floured surface and knead it for a few minutes until smooth. Cover with plastic wrap and let rest 30 minutes.
2. Begin heating a dry clean skillet over medium heat (cast iron). Cut dough into 12 equal pieces. Roll in a ball and rollout with rolling pin, as thin as you can. Carefully place in hot skillet and cook 3-45 seconds or just beginning to brown and dry on bottom then turn to cook other side. Place on warm towels to keep warm. Repeat with rest of dough.

The Ultimate Queso

Creamy, flavorful, and 100% addictive, this is the ultimate queso recipe! Perfect by itself or load it up with toppings to make it even more amazing!

Ingredients

1-pint half and half (don't use fat free)
1-pound high-quality white American cheese chopped (look for this at the deli counter of your grocery store, not the prepackaged slices)
8 ounces pepper jack cheese, shredded and divided (a block, not shreds; the shreds are coated in a powder that can impact the texture of the queso)
¼ teaspoon kosher salt
¼ teaspoon onion powder
½ teaspoon chili powder
½ teaspoon garlic powder
½ cup (1 4.5-ounce can) roasted green chilies

In a medium saucepan, combine the half and half and the salt, onion powder, chili powder, and garlic powder. Cook over medium heat, stirring very frequently (constantly near the end), until bubbles form around the edges and it almost boils. Reduce heat to medium-low.

Whisking constantly, add a handful of the chopped American cheese. Stir until the cheese is completely melted, then repeat until all the American cheese has been used. Repeat with the pepper jack cheese, reserving ¼ cup of the cheese for later. When the mixture is completely smooth, remove from heat. Add the chilies and stir until thoroughly incorporated. Transfer to a serving dish, add toppings as desired, and sprinkle with reserved pepper jack cheese.

You may put some of the following toppings on the Queso:

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| Chopped Cilantro | Cooked, crumbled chorizo |
| Chopped Green Onions | Green (jalapeno) Tabasco Sauce |
| Pico de Gallo | Chopped chipotle peppers in adobo sauce |

Spinach and Artichoke Dip
Serves 6 to 8
Makes about 3 cups

4 oz. mozzarella cheese
1 can (14 oz.) artichoke hearts, drained
2 cloves garlic coarsely chopped
8 cups fresh spinach leaves or 1 package 10 oz. spinach leaves, thawed if frozen (about 8 oz. loosely packed)
1 package (8 oz.) cream cheese, cubed and softened
¼ Cup FRESHLY GRATED Parmesan cheese
2 tablespoons heavy or whipped (35%) cream
Tostadas, tortilla chips or sliced baguette

1. Place shredded Mozzarella cheese in a heavy-bottomed saucepan.
2. Place artichoke hearts and garlic in food processor with metal blade. Pulse until desired consistency is achieved, about 10 times. Add to saucepan.
3. Add spinach to work bowl and pulse until desired degree of consistency is achieved, about 10 times. Add cream cheese, Parmesan and cream and pulse until smooth. Add to artichoke mixture and stir well. Place over low heat and cook, stirring constantly, until cheese is melted, and mixture is bubbling. Transfer to a warm serving bowl or chafing dish and serve hot, with tostadas, tortilla chips or sliced baguette.

Old World Salsa
Makes 3 cups

3 Roma (plum) tomatoes, cored and quartered
½ red onion, quartered
½ sweet onion, quartered
2 cloves garlic
½ green bell pepper, seeded and quartered
½ red bell pepper, seeded and quartered
4 jalapeno peppers cut in half and seeded
2 tablespoons coarsely chopped fresh cilantro leaves
2 teaspoons freshly squeezed lime juice
2 teaspoons freshly squeezed lemon juice
¼ teaspoon freshly ground black pepper
¼ teaspoon celery salt
¼ teaspoon salt
1 can (8 oz.) tomato sauce

1. In work bowl of food processor with metal blade, process tomatoes, red onion, sweet onion, garlic, green and red bell peppers, jalapenos, cilantro, lime and lemon juices, black pepper, celery salt and salt for 1 minute, stopping and scraping down sides of the bowl once or twice. Transfer to a bowl. Stir in tomato sauce. Let stand in a covered container in the refrigerator for at least 1 hour for flavors to develop or for up to 2 days.

**Tortilla “Pizzas”
Makes 8 Servings**

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| 1 can (about 14 ounces) Mexican-style stewed tomatoes, drained | ½ teaspoon garlic powder |
| 1 can (10 ounces) chunk white chicken packed in water, Drained | 1 cup fat-free refried beans |
| 1 green onion minced | 4 tablespoons chopped fresh cilantro, divided |
| 2 teaspoons ground cumin, divided | 2 large flour tortillas or 4 small flour tortillas |
| | 1 cup (4 ounces) shredded Monterey Jack cheese with jalapeno peppers |

1. Preheat broiler. Combine tomatoes, chicken, green onion, 1 teaspoon cumin and garlic powder in medium bowl. Mix well; set aside.
2. Combine beans, remaining 1 teaspoon cumin and 2 teaspoons cilantro in small bowl. Set aside.
3. Place tortillas on baking sheet. Broil 30 seconds per side or until crisp but not browned. Remove from oven. Spread bean mixture evenly over each tortilla. Top with chicken mixture and cheese. Bake 5 minutes.
4. *Turn oven to broil.* Broil tortillas 2 to 3 minutes or until cheese melts. Do not let tortilla edges burn. Top with remaining cilantro. Serve immediately.

Mini Taco Quiches

Makes 12 Servings

Prep time: 20 Minutes; Cook Time: 30 minutes

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| 1-pound lean ground beef | 1 egg, beaten |
| 1/3 cup chopped onions | 4 flour tortillas (10 inches) |
| 1/3 cup sliced black olives | 1/3 cup sour cream |
| 1 can (8 ounces) tomato sauce | 1/2 cup (2 ounces) shredded Cheddar cheese |
| 1 package (1 1/4 ounces) taco Seasoning mix | |
| 2 tablespoons FRANK's RedHot Original Cayenne Pepper Sauce | |

Preheat oven to 350 degrees F. Grease 12 muffin pan cups. Set aside.

Cook beef and onions in large nonstick skillet until meat is browned; drain. Remove from heat. Stir in olives, tomato sauce, 1/4 cup water, taco seasoning, FRANK's RedHot Sauce and egg; mix well.

Cut each flour tortilla into 3 rounds, using 4-inch cookie cutter. Fit tortilla rounds into prepared muffin cups. Fill each tortilla cup with 1/4 cup meat mixture. Top each with sour cream and cheese.

Bake 25 minutes or until heated through.

Cheesy Chicken Enchiladas

4 tablespoons butter
5 tablespoons all-purpose flour
2 15-ounce cans chicken broth
1 ½ teaspoons garlic powder
1 teaspoon onion powder
1 ½ teaspoons cumin
1 teaspoon coriander
1 tablespoon chili powder
1/8 teaspoon black pepper
1/3 cup sour cream
2-3 shakes Tabasco (or similar hot sauce), optional
Kosher salt, to taste
4 ounces (1/2 block) cream cheese (low fat is fine)
1 7-oz can mild green chilis
14-16 ounces cooked, shredded chicken (about 3 ½ cups)
4 cups shredded Monterey Jack or Pepper Jack cheese, divided
8-10 medium flour or corn tortillas

1. Preheat oven to 350 degrees. Lightly spray a 9X13-inch pan with nonstick spray and set aside.
2. Melt butter in a large skillet over medium heat. When butter is melted and bubbles, add flour and stir to combine. Continue cooking, whisking continuously until mixture is light golden brown, about 2-3 minutes. SLOWLY add chicken broth, whisking constantly, until smooth. (*Note, if this part ends up a disaster and your sauce looks lumpy and clumpy, it's not ruined! Just pop the entire sauce in a blender to smooth it out, then back in your pan and continue!)
3. Whisk in garlic powder, onion powder, cumin, coriander, chili powder, and pepper. Bring sauce to a simmer and stir until thickened, 3-4 minutes. Remove from heat and whisk in sour cream and hot sauce. Add salt to taste and set aside.
4. In a separate mixing bowl, soften cream cheese in microwave until it's easily stirred. Add green chilis and ½ cup of reserved sauce. Stir to combine and add chicken and 2 cups cheese.
5. Tip. If needed, to make tortillas easier to roll, place between damp paper towels and microwave until warm (20-30 seconds).
6. Pour about 1 cup sauce into the bottom of prepared pan and spread out evenly. Place about 1/3-1/2 cup chicken mixture on each tortilla and roll tightly. Place tortillas snugly in pan. Pour remaining sauce on top and top with remaining 2 cups cheese. Bake 30-35 minutes, until hot and bubbly throughout and cheese is melted.

Sheet-Pan Chicken Fajitas
Servings: 4; Serving Size: 2 Fajitas
Active Time: 20 minutes; Total Time: 40 minutes

1-pound boneless, skinless chicken breasts
2 tablespoons extra-virgin olive oil
1 tablespoon chili powder
2 teaspoons ground cumin
¾ teaspoon salt
1 large red bell pepper sliced
1 large yellow bell pepper sliced
2 cups sliced red or yellow onion (about 1 large onion)
1 tablespoon lime juice
8 corn tortillas warmed
Lime wedges, cilantro, sour cream, avocado, and/or Pico de Gallo for serving.

Preheat oven to 400 degrees. Coat a large, rimmed baking sheet with cooking spray.

Cut chicken breasts in half horizontally, then slice crosswise into strips. Combine oil, chili powder, cumin, garlic powder and salt in a large bowl. Add the chicken and stir to coat with the spice mixture.

Add bell peppers and onion and stir to combine. Transfer the chicken and vegetables to the prepared baking sheet and spread in an even layer. Roast on the middle rack for 15 minutes. Leave the pan there and turn the broiler to high. Broil until the chicken is cooked through and the vegetables are browning in spots, about five minutes more. Remove from the oven. Stir in lime juice. Serve the chicken and vegetables in warmed tortillas accompanied by lime wedges and topped with cilantro, sour cream, avocado and/or Pico de Gallo, if desired.

Pico de Gallo
Yield: About 5 cups

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| 2 large tomatoes, chopped | 2 tablespoons cilantro, chopped |
| 1 cup sweet onion chopped | Juice from 2 or 3 lime wedges |
| 1 clove garlic, minced | Salt to taste |
| ½ jalapeno, or to taste, chopped | |

Mix together all ingredients. Serve immediately or refrigerate for up to 24 hours.

Bacon Cheddar Ranch Pinwheels

8 ounces cream cheese softened 6 pieces bacon cooked and chopped
¼ cup ranch dressing 1 TBSL minced chives or green onion
¼ cup finely shredded cheddar flour tortillas, 6 small or 3 large
cheese

1. In small mixing bowl, combine cream cheese and ranch dressing. Mix until smooth.
2. Stir in cheddar cheese, bacon and chives/onions.
3. Spread generous layer over tortillas.
4. Roll tortillas tightly, wrap in plastic wrap and chill. Slice into 1-inch pieces.

Turkey Cranberry Pinwheels

8 ounces cream cheese 1 cup dried cranberries
¼ cup mayonnaise 12 ounces thinly sliced turkey
4 10-inch soft tortillas 3 cups fresh spinach

1. Cream together the softened cream cheese and mayonnaise till smooth.
2. Spread cream cheese mixture evenly on each tortilla. Next layer the spinach, turkey and cranberries.
3. Roll each tortilla into a snug roll.
4. Wrap each tortilla in plastic wrap and refrigerate.
5. Cut each tortilla into 8 pieces.

Tortilla Pinwheels

1 cup (8 oz.) sour cream
1 package (8 oz.) cream cheese
4 oz. can diced green chilies, drained
4 oz. black olives, drained and chopped
2 cups chopped green onions
1 cup grated cheddar cheese
Garlic powder to taste
Seasoned salt to taste
5 (10-inch) flour tortillas

Mix all ingredients together except tortillas. Spread the mixture on tortillas and roll up. Wrap tightly in plastic wrap and twist ends. Refrigerate several hours. To serve, unwrap and slice each rolled tortilla into ½ inch thick pieces. Serve with salsa.

Breakfast Wraps

6 eggs
2 tablespoons milk
¼ teaspoon pepper
1 tablespoon oil
1 cup shredded cheddar cheese
¾ cup fully cooked ham, diced
4 flour tortillas (8-inch) warmed

In a small bowl, whisk the eggs, milk and pepper. In a large skillet, heat the oil, add the egg mixture, cook and stir over medium heat until eggs are completely set. Stir in cheese and ham. Spoon mixture down the center of each tortilla; roll up. Serve immediately or wrap in plastic wrap and freeze in a re-sealable plastic bag. To use frozen wraps: thaw overnight in the refrigerator, remove plastic wrap; wrap tortilla in a moist microwave safe paper towel and microwave on high for 30-60 seconds or until heated through. Serves 4.

Chicken Tomato Wrap

2 cups cubed cooked chicken breast
¼ cup honey Dijon salad dressing
¼ cup mayonnaise
1 green pepper chopped
2 tomatoes chopped
4 slices Muenster cheese
4 lettuce leaves
4 flour tortillas

In a medium bowl, combine the chicken, salad dressing, mayonnaise, green pepper and tomatoes. Toss to coat. Place tortillas on work surface and line with lettuce leaves and cheese. Divide chicken mixture among the tortillas and roll up tightly enclosing the filling. Wrap in plastic wrap and chill until time to serve. Makes 4 sandwiches.

BLT Wrap

3-ounce package vegetable flavor cream cheese softened
4 (10-inch) flour tortillas
2 tomatoes seeded and chopped
1 avocado chopped
2 cups mixed salad greens
8-10 slices of bacon fried crisp and crumbled
1/3 cup Ranch salad dressing

Spread some of the cream cheese on each tortilla. In large bowl combine tomatoes, avocado, greens, bacon and salad dressing and mix well. Place on tortillas and roll up. Serve immediately. Serves 4.

Asian Sweet and Sour Wraps

- 1 tablespoon sugar
- 2 tablespoon low sodium soy sauce
- ¾ - 1 lb. pork loin, cut into thin strips
- 6 cups purchased coleslaw mix
- 1 can bamboo shoots or water chestnuts, drained
- 4 (8-inch) tortillas
- 4 tablespoons purchased sweet and sour sauce

Combine the sugar and soy sauce and set aside. Stir-fry the meat in a very small amount of oil or cooking spray. When done remove from skillet and set aside. Spray skillet again and add coleslaw; cook 2-3 minutes; then add the bamboo shoots and the meat and soy mixture and cook 1 minute. Remove from heat. Spoon ¼ of the mixture onto warm tortillas, top with 1 tablespoon sweet and sour sauce and fold in 3 sides of the tortilla. Serve immediately. Serves 4.

Turkey Wraps

- 1 (8-ounce) package cream cheese
- ½ cup mayonnaise
- ¼ teaspoon dried basil
- ¼ teaspoon dried oregano
- ¼ teaspoon dill weed
- ¼ teaspoon garlic powder
- 10 (6-inch) flour tortillas, warmed
- 1 medium red onion, chopped
- 10 (1 ounce) slices cooked deli turkey breast
- Shredded lettuce

In a small mixing bowl, combine the first six ingredients; beat until smooth. Spread over the tortillas. Sprinkle with onion; top with turkey and lettuce. Roll up tightly jelly-roll style; serve immediately. Makes 10.

Southwest Tortilla Wraps

4 (10-inch) tortillas
2 tablespoons mayonnaise
½ cup chunky salsa
4 ounces roast beef
1/3 cup shredded cheddar cheese
½ cup thin strips of red peppers
1.4 cup sliced green onions
2 tablespoons sliced black olives

Spread mayonnaise on tortilla; spread salsa over mayonnaise. Top with meat, cheese and vegetables, and cayenne pepper if desired. Roll and serve, or heat 45 seconds in microwave on medium (50 % power). Repeat for each wrap. Serves 4.

Soft Tacos with Chicken Makes 8 Tacos

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| 8 (6 or 7-inch) corn tortillas | 1 cup (1/2 pint) sour cream |
| 2 tablespoons butter | Salt |
| 1 medium onion chopped | Black pepper |
| 1 ½ cup shredded cooked chicken | 1 ½ cups (6 ounces) shredded Monterey Jack cheese |
| 1 can (4 ounces) diced mild green chilies, drained | 1 large avocado, diced |
| 2 tablespoons chopped fresh cilantro | Green taco sauce |

1. Stack and wrap tortillas in foil. Warm in 350-degree F. oven 15 minutes or until heated.
2. Melt butter in large skillet over medium heat. Add onion; cook until tender. Add chicken, chilies and cilantro. Cook 3 minutes or until mixture is hot. Reduce heat to low. Stir in sour cream; season with salt and pepper. Heat gently; do not boil.
3. To assemble tacos spoon about 3 tablespoons chicken mixture into center of each tortilla; sprinkle with 2 tablespoons cheese. Top with avocado; drizzle with 1 to 2 teaspoons taco sauce. Sprinkle tacos with remaining cheese. Roll tortilla into cone shape or fold in half to eat.

Fruit Burritos
Makes 4 Servings; Prep Time 10 Minutes

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| 1 cup vanilla nonfat yogurt | 2 cups sliced strawberries |
| ½ cup SKIPPY Creamy Peanut Butter | 1 cup fresh blueberries |
| 4 (8-inch) soft taco size flour or W hole wheat tortillas | 2 teaspoons cinnamon-sugar |

1. In a medium bowl, combine yogurt and peanut butter, mix well.
2. Spread peanut butter mixture evenly over tortillas. Top with berries; sprinkle with cinnamon-sugar. Roll and fold filled tortillas.

Baked Cinnamon Chips

6 (6-inch) flour tortillas
¼ cup sugar
1 teaspoon cinnamon
2 tablespoons butter melted

Mix sugar and cinnamon. Brush both sides of tortilla with melted butter. Sprinkle both sides with sugar mixture. Cut tortilla into 6 wedges. Transfer to baking sheet, bake 10-12 minutes at 400 degrees, turning halfway through baking time. Let cool and serve with fruit salsa.

Fruit Salsa

1 peach peeled and diced
1 mango, peeled, cored and diced
3 kiwis peeled and diced
1 16-ounce package strawberries hulled and diced
1 ½ teaspoon fresh lemon juice
2 tablespoons strawberry jam

Mix all fruits together and chill for 2 hours before serving.

Creamy Dreamy Taco Tomb Treats **Makes 6 Servings**

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| ¼ cup plus 2 tablespoons packed light brown sugar | ½ cup pecans or walnuts, chopped |
| 2 egg whites | 2 tablespoons all-purpose flour |
| 2 tablespoons butter melted and slightly cooled | 2 cups vanilla or chocolate ice cream |
| 1 teaspoon vanilla | Fresh chopped strawberries and pineapple |
| ½ teaspoon ground cinnamon | Chocolate sprinkles |
| ¼ teaspoon ground nutmeg | |

1. Preheat oven to 375 degrees.
2. Beat brown sugar, egg whites, butter, vanilla, cinnamon and nutmeg in medium bowl with electric mixer at medium speed one minute.
3. Combine pecans and flour in food processor; pulse until coarsely ground. Add to sugar mixture and stir until well blended. Let stand 10 minutes to thicken.
4. Spray baking sheet with nonstick cooking spray. Spoon two tablespoons batter onto baking sheet. Using back of spoon, spread into 5-inch circle. Repeat with another two tablespoons batter, placed 4 to 5 inches apart. Bake 5 minutes or until light brown. Cool on wire rack one minute. Gently remove each cookie with metal spatula and place over rolling pin. Let cool 5 minutes. Repeat with remaining batter.
5. Fill each cookie with 1/3 cup ice cream. Wrap in plastic wrap; freeze until ready to serve. Top with fruit and chocolate sprinkles before serving.

Blueberry Tortilla Crepes

1 can blueberry pie filling, divided
4 (6-inch) tortillas
¼ cup confectioners' sugar
½ cup frozen whipped topping, thawed

Preheat oven to 350 degrees. Spoon pie filling in a line down the center of each tortilla, distributing evenly; set aside ½ cup for topping. Roll each tortilla and place seam side down on a baking sheet that has been coated with non-stick cooking spray. Bake for 12-15 minutes or until heated through and slightly golden. Allow to cool slightly, then sprinkle with confectioners' sugar, add a dollop of whipped topping and top with reserved pie filling. Serve immediately. Serves 4.

Blueberry Dessert Wrap

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| 3 tablespoons sugar | 1 package (8 ounces) cream cheese, softened |
| 1 ½ teaspoon cornstarch | ¼ cup confectioners' sugar |
| ½ cup orange juice | 1 teaspoon vanilla extract |
| 1 ½ cups frozen or fresh blueberries, divided | 8 (7 inch) flour tortillas |
| | 2 tablespoons butter |

In a small saucepan combine sugar and cornstarch; stir in orange juice. Cook and stir over medium heat until sauce is clear and thickened, about 5 minutes. Stir in 1 cup blueberries and return to a boil. Boil and stir for 1 minute.

In a mixing bowl, beat cream cheese until light. Add confectioners' sugar and vanilla. Beat until smooth and creamy.

Spread a tortilla with about 2 tablespoons of the cheese mixture. Place about 6 frozen blueberries across the center of each tortilla. Roll jelly-roll style. Repeat with remaining wraps. In a medium skillet, melt 1 tablespoon butter over medium heat; place half of the wraps seam side down in skillet and cook turning occasionally until evenly browned, about 3 minutes. Remove from pan and keep warm while cooking the remaining wraps. Serve topped with hot blueberry sauce. Makes 8 wraps and 1 cup sauce.

Mexican-Style Meatball Soup

MEATBALLS

7 (6-inch) corn tortillas, quartered
1 cup fresh cilantro leaves and stems
1 large egg
2 tablespoons chicken broth
4 garlic cloves, chopped coarse
1 teaspoon salt
¼ teaspoon pepper
1-pound ground pork

SOUP

1 (14.5-ounce) can diced tomatoes
1 onion, quartered

1 ½ tablespoons chili powder
4 garlic cloves, chopped coarse
2 teaspoons minced canned chipotle chile in adobo sauce
1 teaspoon dried oregano
Salt & pepper
1 tablespoon vegetable oil
6 cups chicken broth
2 zucchini, cut into ½-inch pieces
2 carrots, peeled and cut into ½-inch pieces
Lime wedges
¼ cup chopped fresh cilantro

FOR THE MEATBALLS: Pulse tortillas in food processor until finely chopped, with no pieces larger than ½ inch, 15 to 20 pulses. Set aside ¾ cup processed tortillas for soup. Add cilantro, egg, broth, garlic, salt, and pepper to processor with remaining tortillas and process until smooth, about 1 minute, scraping down sides of bowl as needed.

Transfer tortilla mixture to large bowl. Add pork and mix with your hands until thoroughly combines. Divide mixture into about thirty-two 1-tablespoon portions. Roll portions between your wet hands to form meatballs. Transfer to plate, cover with plastic wrap, and refrigerate until ready to use. (Meatballs can be refrigerated for up to 24 hours.)

FOR THE SOUP: In clean, dry processor, process tomatoes and their juice, onion, chili powder, garlic, chipotle, oregano, 1 teaspoon salt, and ¼ teaspoon pepper until smooth, about 30 seconds, scraping down sides of bowl as needed.

Heat oil in Dutch oven over medium-high heat until shimmering. Add tomato mixture and cook, stirring occasionally, until well browned and starting to stick to bottom of pot, 10 to 12 minutes.

Stir in broth, zucchini, carrots, and reserved processed tortillas. Add meatballs to pot and bring to boil. Reduce heat to medium and simmer until meatballs are cooked through and vegetables are tender, about 15 minutes. Season with salt and pepper to taste. Serve with lime wedges, sprinkling individual portions with cilantro.