



Long Livo

Strawberry Crunch Cheesecake Tacos

15 min

Prep time

4

Servings

10 min

Cook time

Easy

Difficulty

25 min

Total time

American

Cuisine

Ingredients

Main Ingredients

- ☐ 8 small flour tortillas
- ☐ 1 cup cream cheese, softened
- ☐ 1/3 cup granulated sugar
- ☐ 2 tablespoons lemon juice
- ☐ 1 cup fresh strawberries, diced
- ☐ 1/2 cup whipped topping
- ☐ 1 tablespoon butter (for crisping)
- ☐ Optional: honey drizzle

Instructions

- 1 Warm a skillet over medium heat, add butter, and lightly toast each tortilla for about 30 seconds per side until just golden. Set aside on a paper towel to cool.
- 2 In a bowl, beat the softened cream cheese with sugar and lemon juice until smooth; then fold in the diced strawberries and whipped topping.
- 3 If you'd like a little extra inspiration, check out keto strawberry for a richer version.
- 4 Spoon a generous portion of the cheesecake mixture onto the center of each toasted tortilla, fold gently, and top with extra strawberry slices.
- 5 For a playful side note, you might remember the strawberry pound cake that inspired the sweet base.
- 6 Let the assembled tacos chill in the refrigerator for 10-15 minutes; this lets the filling set and the flavors marry.
- 7 Serve chilled, optionally drizzling with a touch of honey or a sprinkle of powdered sugar. Enjoy the quiet pleasure.

Nutrition per serving

320 kcal

Calories

6 g

Protein

30 g

Carbs

18 g

Fat

Tips & notes

- Do not over-heat the tortillas; they should stay pliable, not crispy.
- If the cheesecake mixture feels too thick, add a splash of milk or cream.
- Feel free to add a dash of vanilla extract for extra warmth.