

# Homemade Antojitos

**Homemade Antojitos** are cheesy tortilla roll-ups baked to golden perfection, filled with cream cheese, shredded cheddar, vegetables, and a hint of spice. Served warm with basil pesto sour cream dipping sauce, these irresistible bites make the perfect appetizer for parties, holidays, or even cozy family nights at home. The word “antojitos” comes from Spanish, meaning “little cravings,” and these delicious rolls live up to that name.

With just a few simple ingredients and easy steps, you can prepare a platter that disappears in minutes. In this article, you’ll learn everything from ingredient breakdown and preparation tips to variations, serving suggestions, and FAQs that will make this recipe your go-to appetizer.

## The Meaning Behind Antojitos

In Mexican cuisine, antojitos refer to street foods and small plates meant to satisfy quick cravings. From tacos to tamales, these dishes are colorful, flavorful, and fun to eat. The version you’ll make at home may not be traditional, but it takes inspiration from that same idea of creating small, irresistible bites. Tortillas filled with cheese, chilies, onions, and peppers transform into a dish that is both comforting and exciting.

Homemade Antojitos balance creaminess and spice. The smooth cream cheese creates a rich base. The cheddar adds sharpness. Green chilies give just enough heat to make things interesting without overwhelming the palate. Red onion and bell pepper bring crunch and color, making every bite flavorful and satisfying. Like [Easy Mini Caprese Bites](#), these rolls show how simple recipes can become elegant appetizers when prepared thoughtfully.

### Antojitos Recipe

## Homemade Antojitos

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- Author: [Aaron recipes](#)
- Total Time: [28 minutes](#)
- Yield: [20 pieces](#) 1x
- Diet: [Vegetarian](#)

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### Description

Homemade Antojitos are cheesy tortilla roll-ups baked with cream cheese, cheddar, chilies, onions, and peppers, served warm with basil pesto sour cream dipping sauce.

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## Ingredients

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- ☐ 4 flour tortillas (10?)
- ☐ 8 oz cream cheese, softened
- ☐ 4 oz diced green chilies (canned)
- ☐ 1 cup cheddar cheese, shredded
- ☐ 1/2 cup red onion, finely diced
- ☐ 1/2 cup bell pepper, finely diced
- ☐ 3 tablespoons sour cream
- ☐ 1 teaspoon paprika
- ☐ 1 teaspoon garlic powder
- ☐ 1/2 teaspoon onion powder
- ☐ 1/8 teaspoon cayenne

Basil Pesto Sour Cream Dipping Sauce:

- ☐ 1/2 cup sour cream
  - ☐ 2 tablespoons basil pesto
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## Instructions

1. Preheat oven to 350°F and line a baking sheet with parchment paper.
2. Mix cream cheese, green chilies, cheddar cheese, onion, bell pepper, sour cream, and spices until smooth.

3. Divide filling among four tortillas, spreading evenly.
4. Roll tortillas tightly and slice diagonally into five pieces each.
5. Arrange on the baking sheet seam-side down.
6. Bake for 8 minutes, then broil 5 minutes until golden.
7. Cool slightly before serving with basil pesto sour cream.

## Notes

Assemble ahead and refrigerate before baking. Freeze unbaked rolls for later use. Adjust spice level by adding jalapeños or hot sauce.

- Prep Time: 15 minutes
- Cook Time: 13 minutes
- Category: Appetizer
- Method: Baked
- Cuisine: Mexican-Inspired

## Nutrition

- **Serving Size:** 1 piece
- **Calories:** 210
- **Sugar:** 2g
- **Sodium:** 320mg
- **Fat:** 14g
- **Saturated Fat:** 7g
- **Unsaturated Fat:** 6g
- **Trans Fat:** 0g
- **Carbohydrates:** 16g
- **Fiber:** 2g
- **Protein:** 6g
- **Cholesterol:** 35mg

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## Ingredient Breakdown

Each ingredient plays a role in shaping the flavor and texture of Homemade Antojitos.

- **Flour tortillas (10?)** – Large tortillas roll easily and provide enough space for spreading the filling evenly.
- **Cream cheese (softened)** – The creamy base that holds everything together. It balances spice with richness.
- **Diced green chilies (canned)** – Mild heat that complements the cheese without overpowering it.
- **Cheddar cheese (shredded)** – Sharp and salty, cheddar gives the filling depth and gooey texture.
- **Red onion (finely diced)** – Adds crunch and a slight bite that cuts through the creaminess.
- **Bell pepper (finely diced)** – Provides sweetness and color. Red, green, or yellow peppers all work.
- **Sour cream (in the filling)** – Adds tanginess and helps keep the mixture light.
- **Spices (paprika, garlic powder, onion powder, cayenne)** – Layered seasoning that creates warmth, smokiness, and a gentle kick.
- **Basil pesto + sour cream (for dipping sauce)** – Creamy, fresh, and herbaceous. This dip ties everything together.

## Step-by-Step Preparation

1. **Preheat the oven.** Set your oven to 350°F (175°C) and line a baking sheet with parchment paper. This prevents sticking and makes cleanup easy.
2. **Make the filling.** In a large mixing bowl, combine softened cream cheese, diced green chilies, shredded cheddar cheese, finely diced red onion, bell pepper, three tablespoons of sour cream, paprika, garlic powder, onion powder, and cayenne. Blend with a mixer until smooth and uniform.
3. **Assemble tortillas.** Divide the filling into four equal portions. Spread each portion thinly and evenly across a tortilla. This ensures the rolls bake evenly without spilling.
4. **Roll and slice.** Roll the tortillas tightly. Use a serrated knife to slice diagonally into five pieces per tortilla. Discard the ends for consistency.
5. **Bake.** Arrange the pieces seam-side down on the baking sheet. Bake for 8 minutes.
6. **Broil for crispness.** After baking, switch the oven to high broil and broil for 5 minutes, watching closely. This step creates golden, bubbly tops.
7. **Cool and serve.** Let the antojitos cool slightly before serving. Mix basil pesto with sour cream for dipping sauce.

## Tips for Perfect Results

### Prepare Ingredients the Right Way

The foundation of great Homemade Antojitos begins with preparation. Always soften your cream cheese before mixing. Cold cream cheese stays lumpy and won't blend well with the chilies, onion, and peppers. Leave it out at room temperature for at least 30 minutes to ensure a smooth, creamy filling. When slicing, use a serrated knife and apply a gentle sawing motion. This keeps the tortillas intact and creates clean, professional-looking wedges without crushing the layers.

Antojitos Recipe

### Bake and Serve with Care

Rolling technique matters just as much. Start at one edge, tuck tightly, and roll with steady pressure. Loose rolls can unravel in the oven, so place them seam-side down on the baking sheet. During the final broil, keep a close eye on the oven. The golden top develops quickly and can burn if left unattended. After baking, let the rolls rest for a few minutes so the filling sets. Serve them warm for the best flavor and texture.

## **Flavor Variations**

### **Spice and Protein Options**

Homemade Antojitos are incredibly versatile, which makes them perfect for experimentation. For a spicier version, fold in jalapeños, serrano peppers, or a drizzle of hot sauce. Pepper jack cheese can replace cheddar to boost the heat, and crushed red pepper sprinkled on top adds color. If you want a more filling appetizer, shredded chicken or taco-seasoned ground beef brings heartiness. Crispy bacon is another excellent addition, offering smoky crunch to each bite.

### **Vegetarian and International Twists**

For a vegetarian-friendly upgrade, try black beans, corn, spinach, or mushrooms in the filling. These not only add nutrition but also complement the creamy cheese base. If you'd like a Tex-Mex flair, swap cheddar for Colby Jack, season with taco spices, and serve with guacamole. For something unique, turn them Italian. Use mozzarella, add sun-dried tomatoes, and sprinkle with oregano or basil. Serve with marinara for an appetizer that feels like cheesy pizza rolls.

## **Serving Suggestions**

### **Presentation Ideas for Every Occasion**

Homemade Antojitos adapt to any event, whether it's a casual snack or part of a festive spread. For relaxed gatherings, arrange them on a large platter and surround with colorful dips like salsa, guacamole, ranch, and pesto sour cream. Garnish with lime wedges, cilantro, or sliced chilies for extra freshness. For game nights, add them to a Mexican-inspired board alongside nachos, tacos, and quesadillas, giving guests plenty of variety.

### **Pairings and Elegant Touches**

These cheesy bites pair wonderfully with drinks. Light beers, fruity sangria, and margaritas balance their richness. For non-alcoholic options, sparkling lime water, iced tea, or horchata all complement the flavors. Hosting something more formal? Skewer each roll with a toothpick and present them on a charcuterie-style board. Surround them with olives, cheeses, fruit, and nuts for a sophisticated touch. However you serve them, expect the platter to empty quickly.

## **Make-Ahead and Storage**

Homemade Antojitos can be prepared ahead, which makes entertaining stress-free. Roll, slice, and refrigerate the pieces on a tray before baking. Cover with plastic wrap to prevent drying. Bake just before serving for the best texture.

Leftovers can be stored in the refrigerator for up to three days in an airtight container. Reheat in the oven at 300°F until warmed through. Avoid microwaving, as it makes tortillas soggy.

To freeze, assemble and slice the rolls before baking. Place them on a tray to freeze, then transfer to a sealed bag. Bake from frozen at 350°F until heated and crisp.

## Frequently Asked Questions

### **Are Homemade Antojitos very spicy?**

Not by default. The recipe uses mild green chilies and a pinch of cayenne. You can adjust spice to your liking—add more cayenne or jalapeños for heat, or leave them out for a milder flavor.

### **Can I use corn tortillas instead of flour?**

Flour tortillas are recommended. They roll tightly and bake to the perfect crispness. Corn tortillas can crack and don't hold the filling as well.

### **What dips pair well with them?**

Beyond basil pesto sour cream, you can serve salsa, guacamole, ranch, chipotle aioli, or queso dip. Each dip creates a unique flavor profile.

### **Can I freeze Homemade Antojitos?**

Yes. Assemble and slice them, then freeze before baking. Bake directly from frozen when ready to serve.

### **How do I prevent them from unrolling while baking?**

Roll tightly and place seam-side down on the baking sheet. If needed, secure with toothpicks.

## Conclusion

Homemade Antojitos are a must-try appetizer for anyone who loves cheesy, flavorful bites that are easy to make and fun to eat. With a creamy filling of cheese, vegetables, and spices wrapped in tortillas, they hit the perfect balance between indulgent and approachable. They're flexible, too—you can adjust the spice level, add proteins, or experiment with dips to suit every occasion.

From parties to casual family dinners, these bites always impress. Pair them with refreshing drinks, serve them alongside other appetizers, and watch them disappear. With their make-ahead options and endless variations, Homemade Antojitos deserve a permanent spot in your recipe rotation.