



## **Southwest Roll-ups** made with Rustlin' Rob's Habanero Salsa

HEAT LEVEL: MEDIUM

### **INGREDIENTS:**

3 tablespoons [Rustlin' Rob's Habanero Salsa](#)

1 to 2 jalapeno peppers, seeded

1 garlic clove

2 tablespoons chopped onion

1 can (16 ounces) refried beans

1/2 teaspoon ground cumin

1 tablespoon chopped fresh cilantro, optional

1 cup cubed cooked chicken

1 cup shredded cheddar cheese, divided

10 to 12 flour tortillas (6 inches)

Sour cream and additional salsa, optional

---

## **DIRECTIONS:**

*Wear disposable gloves when cutting hot peppers; the oils can burn skin. Avoid touching your face.*

In a food processor; combine the first eight ingredients and 1/2 cup cheese; cover and process until smooth. Spread evenly over tortillas. Roll up and place seam side down in a greased 13x9-in. baking dish.

Cover and bake at 350° for 20 minutes or until heated through. Sprinkle with remaining cheese; let stand until cheese melts. Serve with sour cream and salsa if desired.