

# siesta rollups

Servings : 8

Amount	Measure	Ingredient - Preparation Method
2	large	poblano pepper
2	medium	sweet red pepper
4	ounces	plain cream cheese
2	cloves	garlic - minced
1	tablespoon	fresh cilantro - snipped
2	teaspoons	lime juice
1/8	teaspoon	ground red pepper
4		8" tortillas

Roast poblano and sweet red peppers. Halve peppers and remove stems, membranes and seeds. Place peppers, cut side down, on a foil lined baking sheet. Bake at 425 for 20-25 minutes or until skin is bubbly and browned. Wrap peppers in foil; let stand 20-25 minutes. Pull skin off gently and cut peppers into strips.

Meanwhile, stir together cream cheese, ,garlic, cilantro, lime juice and ground red pepper. Spread tortillas with cream cheese mixture. Lay poblano and red pepper strips over cream cheese. Roll up tortillas. Wrap with clear plastic wrap. Refrigerate up to 6 hours. Unwrap and bias-slice wraps crosswise into 1.25" slices.