

Creamy Cheese Burritos

Recipe Courtesy of Amy Lasley, Rocky Mountain Salsa, Fort Collins, CO

4 chicken breasts, diced
1 large onion, diced
1 Tb butter
1 – 8oz cream cheese (regular or light)
2 tsp ground Cumin
1 tsp Basil dried
1 tsp Oregano dried
¾ - 1 cup Rocky Mountain Salsa
¾ cup approx of fresh cilantro, removed leaves from stems & slice
½ - 1 cup shredded cheddar cheese
4-6 flour tortillas

- Sauté onions in butter until nearly translucent.
- Add chicken. Cook stirring often until chicken is done. May also use precooked chicken; just add to onions once translucent. Mix well. Reduce heat.
- Add cream cheese, spices, ¼ - ½ cup **Rocky Mountain Salsa**, ½ cup of cheddar cheese & ¼ cup cilantro. Mix well over low heat.
- Scoop mixture onto tortillas (fill to desired amount), roll up and place in a 9x13 glass baking dish.
- Cover with remaining cheddar cheese.
- Bake at 350 degrees until cheese starting to brown approx 12-15 minutes.
- Serve smothered in **Rocky Mountain Salsa** & sprinkled with remaining cilantro.
- Amounts of cheddar cheese, salsa & cilantro *is as desired* with this recipe.