

# RV GODDESS: Green Chile & Jalapeno Pizza Rollups

What's not to like about this yummy RV-friendly snack? Really easy, it has only 4 ingredients, and you have control of the heat/spice. I made the recipe using homemade pizza dough and store-bought (Pillsbury Classic) and both were very good, but the Pillsbury product was a lot easier in my RV kitchen. NOTE: I used half the can of jalapenos (about 4 Tablespoons), and the rollups had a pretty good kick. Adjust to your taste, or the jalapenos can be omitted entirely. Alternatively, you could use jalapenos over only a portion of the dough - something for everyone. If you have a cutting board large enough to hold the dough rectangle, use it here - this way you can fill, roll, refrigerate and slice the roll-ups on one surface. Easy!

Dough for one pizza (home-made or purchased)  
One 4 ounce can diced green chilies, drained (such as Ortega brand)  
One 4 ounce can diced jalapenos, drained (such as Ortega brand)  
1 cup shredded mozzarella cheese

Roll or press pizza dough on a floured surface to approximately 10x12 inch rectangle, with a long side facing you. Sprinkle the entire can of drained diced green chiles evenly over the dough, leaving a one-inch edge at the top (long side) free of toppings. Evenly sprinkle desired amount of the diced jalapenos (see my note above) evenly over the chiles and top with the grated cheese - again leaving a one-inch border along the top edge.

Roll the dough *tightly*, starting on the long edge facing you, jelly-roll style, ending with the unfilled edge. Press firmly to seal. Refrigerate the roll for 30-60 minutes. (You can omit this step, but a chilled roll is much easier/neater to slice!)

Remove rolled dough from refrigerator and cut into 3/4-inch-wide slices (you should have 16-18 slices). Lay the dough circles, 2 inches apart, on a parchment paper lined baking sheet (or an oiled baking sheet) and let rest at room temperature for 30 minutes to puff and rise a bit. Heat oven to 425°. Bake for 15-17 minutes, until browned and bubbling. Serve warm.