



Fruit Salsa with Cinnamon Chips

Prep time: 10 min
Makes 7 cups of salsa

INGREDIENTS

Salsa:

- 2 kiwis, peeled and chopped
- 2 apples, chopped
- 1 mango, peeled and chopped
- 1 lb. or 4 cups fresh strawberries, chopped
- 8 ounces or 1 cup berries of choice (blueberries, raspberries or blackberries)
- 1 tbsp lemon juice, or juice from 1/2 lemon
- 2 tbsp fruit preserves (any flavor)

Cinnamon Chips:

- 8 (10 inch) flour tortillas
- 5 tsp sugar
- 1 tsp cinnamon
- Cooking spray

DIRECTIONS



Start with clean hands!
Wash your hands with soap and water.

Fruit Salsa:

1. Place kiwis, apples, and mango in a large bowl. Add lemon juice and mix.
2. Add strawberries, other berries and preserves to the bowl. Mix gently.
3. Chill salsa in the refrigerator for at least 15 minutes for the best flavor.

Cinnamon chips:

1. Preheat oven to 350 degrees.
2. Coat one side of each tortillas with cooking spray. Cut into wedges and arrange in a single layer on cookie sheet.
3. Mix cinnamon and sugar.
4. Lightly sprinkle wedges with cinnamon sugar mix. Spray lightly again (optional).
5. Bake tortillas for about 8-10 minutes. Allow chips to cool. Repeat.
6. Serve fruit salsa chilled and chips at room temperature. Enjoy!