

Fruit Salsa with Cinnamon Chips

Total Time: 25 minutes

Instructions

For chips:

1. Preheat oven to 350 degrees F
2. Combine sugar and cinnamon and set aside
3. Working with 3 to 4 tortillas at a time, spray both sides of each tortilla, then sprinkle each side lightly with sugar mixture
4. Put in a stack, then cut into 12 even wedges using a pizza cutter
5. Place tortilla pieces on baking sheet
6. Bake for 8-11 minutes until crisp

For Salsa:

1. Zest the lemon and set aside
2. Peel and finely chop apple, then squeeze 2 teaspoons of lemon juice over apples and mix to combine
3. Finely chop strawberries and melon (or kiwi)
4. Combine all fruit with preserves
5. Let mixture sit at room temperature for 15 minutes before serving

Ingredients

- 10 whole wheat tortillas
- Cooking spray
- 1/3 cup sugar
- 1 teaspoon cinnamon
- 2 granny smith apples
- 1 lemon
- 1 cup finely diced melon (or kiwi)
- 1 lb strawberries
- ½ lb raspberries
- 4 tablespoons fruit preserves (of your choice)