

FRUIT SALSA

with Cinnamon Chips

Serves: 8, Serving size: 1/3 cup salsa + 10 chips

Ingredients:

- 1 cup fresh strawberries, trimmed and finely chopped
- 1 medium orange, peeled and finely chopped
- 3 medium kiwifruit, peeled and finely chopped
- 1 can (8 ounces) crushed pineapple, drained
- 1 teaspoon sugar
- 10 whole wheat tortillas (8 inches)
- 2 tablespoons butter, melted
- 1/3 cup sugar
- 2 teaspoons ground cinnamon



Directions:

Fruit salsa: In a medium bowl, combine the first 6 ingredients. Cover and refrigerate until ready to serve.

Cinnamon chips:

1. Preheat oven to 350°F. Brush both sides of tortillas with butter. Stack all 10 buttered tortillas together. Ask an adult to help you cut the stack into 8 equal wedges or triangles with a sharp knife.
2. Place tortilla wedges on ungreased baking sheets, spreading out so they do not touch each other. Combine sugar and cinnamon and sprinkle over tortilla wedges.
3. Bake for 10-15 minutes or until crisp. Allow chips to cool, then serve with fruit salsa.

Recipe adapted and photo from www.tasteofhome.com, originally created for and posted to www.osfhealthcare.org

