

Fruit Salsa and Cinnamon Chips

10 Servings



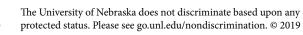
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Fruit Salsa and Cinnamon Chips

Ingredients:

- 3 kiwi, peeled and diced
- 2 apples, peeled, cored and
- diced
- 6 oz. fresh raspberries
- 1 T. brown sugar • 3 T. strawberry fruit preserves
 - 1/2 cup sugar

2 T. sugar

Directions:

1. Wash hands with soap and water.

2. Gently rub kiwi and apples under cold running water. Rinse raspberries and strawberries gently under cool running water.

3. In a large bowl, combine diced kiwis and apples, raspberries, sliced strawberries, 2 T. sugar, brown sugar, and fruit preserves. Mix gently.

1 lb. fresh strawberries, sliced

- 4. Cover and chill in the refrigerator for at least 15 minutes.
- 5. In a small bowl, mix 1/2 cup sugar with cinnamon.
- 6. Preheat oven to 350 degrees F.

7. Cut tortillas into 8 wedges, arrange in single layer on large baking sheet. Coat one side of each wedge with cooking spray. Sprinkle with cinnamon and sugar mixture. Spray again with cooking spray.

8. Bake 8-10 minutes. Repeat with any remaining wedges. Serve with chilled fruit salsa.

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Ingredients:

10 Servings

10 whole wheat flour tortillas

1 tsp. cinnamon

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