



Fruit Salsa and Cinnamon Chips

10 Servings



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Ingredients:

- 3 kiwi, peeled and diced
- 2 apples, peeled, cored and diced
- 6 oz. fresh raspberries
- 1 lb. fresh strawberries, sliced
- 2 T. sugar
- 1 T. brown sugar
- 3 T. strawberry fruit preserves
- 1/2 cup sugar
- 1 tsp. cinnamon
- 10 whole wheat flour tortillas

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.
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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