FRUIT SALSA and CINNAMON CHIPS

INGREDIENTS:

1 kiwis

1 granny smith apples

4 oz. mixed frozen berries

1/3 pound strawberries

1 Tbsp. + 1 tsp. sugar

2 tsp. brown sugar

7 (10 inch) flour tortillas

Butter flavored cooking spray

½ cup sugar

1 tsp. cinnamon

DIRECTIONS:

1. Peel and dice kiwis. Peel, core and dice apples. Wash and dice strawberries and frozen mixed berries.
2. In a large bowl, thoroughly mix kiwis, apples, mixed berries, strawberries, sugar, and brown sugar. Cover and chill in the refrigerator at least 15 minutes.
3. Preheat oven to 350 degrees.
4. Pour cinnamon and sugar into a large Ziploc bag, seal and shake to mix.
5. Coat both sides of flour tortilla with butter flavor cooking spray. Using a pizza cutter, cut into wedges.
6. Put 6-8 tortilla wedges in Ziploc bag and shake to coat with cinnamon/sugar mixture. Arrange in a single layer on a large cookie sheets. Repeat until all tortillas are coated.
7. Bake 8-10 minutes. Let cool 15 minutes. Serve with fruit salsa.

Makes 8-10 servings.