

## **Summer Fruit Salsa with Cinnamon Chips**

Yield: 8 Servings | Serving Size: 1 tortilla with 1/4 cup

salsa

Cost/Serving: \$0.75

## **Ingredients:**

1 apple, cored and chopped into small pieces

1 cup fresh strawberries, chopped OR 1 (10-ounce)

package frozen strawberries

2 kiwis, peeled and shopped

1/2 cup crushed pineapple, drained (save 2 Tablespoons pineapple juice)

8 (8-inch) whole wheat flour tortillas

2 teaspoons cinnamon mixed with 3 tablespoons sugar (add more cinnamon if desired)

## **Directions:**

- Chop all fruit (use food processor if desired, but do not puree).
- 2) Combine fruit with pineapple juice. Chill.
- 3) Preheat oven to 350°F.
- 4) Sprinkle tortillas with approximately 2 teaspoons water (or spray with water).
- 5) Sprinkle each tortilla with cinnamon and sugar mixture.
- 6) Cut each tortilla into eight wedges and place on baking sheet.
- 7) Bake at 350°F for 6 minutes.
- 8) Cool on rack. Store in airtight container.
- 9) Serve tortilla chips with salsa.

## **Nutrition Facts**

8 servings per container

Serving size 1 tortilla with 1/4 cup salsa (120g)

Amount per serving Calories	160
	% Daily Value*
Total Fat 3.5g	4%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 270mg	12%
Total Carbohydrate 31g	11%
Dietary Fiber 2g	7%
Total Sugars 9g	
Includes 3g Added Sugar	s 6%
Protein 4g	
Vitamin D 0mcg	0%
Calcium 99mg	8%
Iron 1mg	6%
Potassium 124mg	2%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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