Fresh Fruit Salsa with Baked Cinnamon Chips

**Prep time:** 20 mins. **Cook time:** 10 mins. **Total time:** 30 mins.

**Ingredients:**

**For salsa:**

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| 1 golden delicious apple (yellow) peeled, diced |  |
| 1 kiwi peeled and diced (cubes) |  |
| 4 oz. = \_\_\_\_\_\_\_\_\_ cups raspberries |   |
| 1/2 lb. = \_\_\_\_\_\_\_\_\_\_ cups strawberries diced |  |

1 Tbsp. fruit preserves or jam

½ Tbsp. Brown sugar

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**For the Cinnamon chips:**

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| 5 (10 inch) flour tortillas |  |
| 1/3 cup white sugar |  |
| 1 tbsp. cinnamon = \_\_\_\_\_\_\_\_ tsp. |  |

2 Tbsp. butter (melted)

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Directions:

1. Heat oven to 350 degrees. In a large bowl, thoroughly mix washed and cut kiwis, apples, raspberries, strawberries, brown sugar, and fruit preserves.

 2. Cover and chill in the refrigerator for 5-10 minutes.

 3. With a pastry brush, coat one side of each flour tortilla with melted butter.

 4. Mix sugar with cinnamon and pour desired amount of mixture over tortilla, using a cutting board, cut into 8 wedges with a pizza cutter and arrange in a single layer on a large baking sheet.

 5. Bake in the preheated oven 8 to 10 minutes or until cinnamon chips are crispy and just starting to brown. Serve tortillas once cooled with salsa.