



Fruit Salsa

with Cinnamon Sugar Chips



Ingredients

2	Peaches
1	Mango
2	Kiwis
8	Strawberries
2 tsp	Lemon juice
1 tsp	Honey

Cinnamon & Sugar Chips

4	Whole Wheat tortillas
1 Tbsp	Melted butter
2 Tbsp	Sugar
1 tsp	Cinnamon

Supplies & Equipment

- Knife
- Cutting board
- Peeler
- Measuring spoons
- Medium mixing bowl
- Mixing spoon
- 2 small bowls (microwave safe)
- Baking sheet
- Oven mitts

Directions

1. Make the salsa: Begin by peeling the peaches, mango, and kiwis. Then dice all the fruit into small pieces and add to a medium mixing bowl.
2. To the fruit, add the lemon juice and honey. Mix to combine. Put the salsa in the refrigerator while you make the chips.
3. Make the chips: Start by cutting each tortilla into 8 even triangle wedges. Arrange the tortillas in a single layer on a baking sheet.
4. In a small mixing bowl, add the butter and microwave to melt. In a second small mixing bowl, combine the sugar and cinnamon.
5. Using a brush or the back side of a spoon, spread a thin layer of melted butter on the top of each tortilla and then sprinkle with cinnamon sugar mix.
6. Bake the chips in the oven at 350 degrees for 5-10 minutes, until they begin to brown on the edges. Let chips cool and enjoy with the salsa!

*Recipe modified from www.whatmollymade.com