

## **Annie's Fruit Salsa and Cinnamon Chips**

Prep Time: 15 Minutes

Cook Time: 10 Minutes

Ready in: 45 Minutes

Servings: 10

### **Ingredients:**

- 2 kiwis- peeled & diced
- 2 Golden Delicious apples-peeled, cored, & diced
- 8 ounces raspberries
- 1 pound strawberries
- 2 Tablespoons white sugar
- 1 Tablespoon Brown sugar
- 3 Tablespoons fruit preserves, any flavor
- 10 (10 inch) flour tortillas
- Butter flavored cooking spray
- 2 Tablespoons cinnamon sugar

### **Directions:**

1. In a large bowl, thoroughly mix fruit, white sugar, brown sugar, and fruit preserves. Cover and chill in the refrigerator at least 15 minutes.
2. Preheat oven to 350 degrees F.
3. Coat one side of each tortilla with cooking spray. Cut into wedges and arrange in a single layer on a large baking sheet. Sprinkle wedges with desired amount of cinnamon sugar. Spray again with cooking spray.
4. Bake in the preheated oven 8 to 10 minutes. Repeat with remaining tortilla wedges. Allow to cool approximately 15 minutes. Serve with chilled fruit mixture.

### **Our tips:**

Depending on the ripeness of the fruit, sugar could be omitted from the salsa. Ours was made with less sugar.

When I made the chips, I sprayed the tortillas after arranging the wedges on the baking sheets. I also omitted the step to spray the chips a second time with the cooking spray.

We served this at the office for an afternoon snack. .

From Bonnie H., Spring Fitness 2011 participant