

Fruit Salsa and Cinnamon Chips



Ingredients

- 2 kiwis, peeled and diced
- 2 apples - peeled, cored and diced
- 8 ounces raspberries
- 1 pound strawberries
- 2 tablespoons white sugar
- 1 tablespoon brown sugar
- 3 tablespoons fruit preserves, any flavor

(You can pretty much use any fruit you wish....I've used all kinds and it has never tasted bad!)

Cinnamon Chips (*you can also purchase Cinnamon Chips and skip this step*)

- 10 (10 inch) flour tortillas
- butter flavored cooking spray
- 2 cups cinnamon sugar

Directions

1. In a large bowl, thoroughly mix kiwis, Golden Delicious apples, raspberries, strawberries, 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 flour tortilla with butter flavored 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 any remaining tortilla wedges. Allow to cool approximately 15 minutes. Serve with chilled fruit mixture.

Enjoy!

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