



fruit salsa with cinnamon chips

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"Someone makes this fresh, fruity salsa for just about every family gathering," says Jessica Robinson of Indian Trail, North Carolina. It's quick, easy and yummy!

PREP/TOTAL TIME: 30 MIN. YIELD: 20 SERVINGS

- 1 cup finely chopped fresh strawberries
- 1 medium navel orange, peeled and finely chopped
- 3 medium kiwifruit, peeled and finely chopped
- 1 can (8 ounces) unsweetened crushed pineapple, drained
- 1 tablespoon lemon juice
- 1-1/2 teaspoons sugar

CINNAMON CHIPS:

- 10 flour tortillas (8 inches)
- 1/4 cup butter, melted
- 1/3 cup sugar
- 1 teaspoon ground cinnamon

In a small bowl, combine the first six ingredients. Cover and refrigerate until serving.

For chips, brush tortillas with butter; cut each into eight wedges. Combine sugar and cinnamon; sprinkle over tortillas. Place on ungreased baking sheets.

Bake at 350° for 5-10 minutes or just until crisp. Serve with fruit salsa.

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