



Fruit Salsa with Cinnamon Chips Recipe

I first made this fresh, fruity salsa for a family baby shower. Everyone wanted the recipe. Now, someone makes this juicy snack for just about every family gathering—and I have to keep reminding everyone who introduced it! —Jessica Robinson, Indian Trail, North Carolina

**TOTAL TIME:**Prep/Total Time: 30 min.**YIELD:**20 servings

**Ingredients**

* 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

**Directions**

* **1.** In a small bowl, combine the first six ingredients. Cover and refrigerate until serving.
* **2.** For chips, brush tortillas with butter; cut each into eight wedges. Combine sugar and cinnamon; sprinkle over tortillas. Place on ungreased baking sheets.
* **3.** Bake at 350° for 5-10 minutes or just until crisp. Serve with fruit salsa. **Yield:**2-1/2 cups salsa (80 chips).

**Nutritional Facts**

1 serving (1 each) equals 127 calories, 4 g fat (2 g saturated fat), 6 mg cholesterol, 148 mg sodium, 21 g carbohydrate, 1 g fiber, 3 g protein.

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