

Apple Berry Salsa with Cinnamon Chips

Makes 16 servings

Ingredients

Cinnamon Chips

- 4 (7-inch) flour tortillas
- 1 T granulated sugar
- ½ t ground cinnamon

Salsa

- 2 medium Granny Smith apples
- 1 C strawberries, sliced
- 1 kiwi, peeled and chipped
- 1 small orange
- 2 T packed brown sugar
- 2 T apple jelly

Instructions

1. Preheat oven to 400.
2. For cinnamon chips, brush tortillas lightly with water. Combine sugar and cinnamon and sprinkle over tortillas.
3. Cut each tortilla into 8 wedges. Place in single layer on baking sheet. Bake 8 -10 minutes until lightly browned and crisp.
4. For salsa, core, peel and slice apples into small chunks. Slice strawberries and chop kiwi.
5. Grate orange peel and juice orange. Combine orange peel and juice with jelly and brown sugar, then add to fruit mixture, mixing gently.
6. Serve with cinnamon chips.

Source: Pampered Chef

Nutrition Facts

Serving Size 3 tablespoons salsa and 2 chips

Servings Per Container 16

Amount Per Serving

Calories 70 Calories from Fat %

% Daily Value *

Total Fat 1g %

Saturated Fat g 0%

Trans Fat g

Cholesterol 0mg 0%

Sodium 85mg %

Total Carbohydrate g %

Dietary Fiber >1g %

Sugars g %

Protein g %

Vitamin A % Vitamin C %

Calcium % Iron %

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories:	2000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

