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Fruit Salsa with Homemade Cinnamon Chips

Prep Time: 45 minutes

Ingredient List:

2 kiwis, peeled and diced
2 Golden Delicious apples - peeled, cored and diced
1 fresh ripe mango, diced into 1/4" chunks
1 pound fresh strawberries
1 tablespoon white granulated sugar
1 tablespoon brown sugar
3 tablespoons fruit preserves, any flavor

Cinnamon Chips

10 (10 inch) flour tortillas
butter flavored cooking spray
2 cups white granulated sugar
2-3 teaspoons ground cinnamon

Instructions:

Step 1: Preheat oven to 350 degrees.

Step 2: In a small bowl, mix together 2 cups granulated sugar and 2-3 teaspoons ground cinnamon.

Step 3: Spray a flour tortilla evenly with butter flavored cooking spray. Cut each into 8 wedges and place them in a single layer on a large cookie or baking sheet. Sprinkle the wedges evenly with the cinnamon sugar. Spray each wedge again lightly to set the sugar in place.

You can do two pans at a time to make this go faster. Fill them up as close together as you can before sprinkling the cinnamon sugar on them. Bake for 8-10 minutes until lightly brown. Remove from the oven and let them cool 5 minutes in the pan and transfer them to a platter or plate to finish cooling for another 10 minutes.

Step 4: While the first batch of tortillas are baking, begin cutting up each of the fruits as noted above. In a large bowl, combine the chopped kiwi fruit, apples, mango, and strawberries, white sugar, brown sugar and fruit preserves or jam. Cover and chill in the refrigerator for 15 minutes or more.

Step 5: Finish all of the tortillas in the same manner as step 3. By starting the cinnamon chips first and preparing your fruit salsa while the chips are baking you can cut down the amount of time this recipe will take to prepare.

To Serve: Place the salsa in a serving bowl and center it on a large platter. Arrange the chips around the outer edge of the platter and serve.

Serves 8-12 people.

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