

## **Annie's Fruit Salsa and Cinnamon Chips**

### **10 Servings**

#### *What you need:*

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



#### *All you do:*

1. In a large bowl, thoroughly mix kiwis, 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 to 8 to 10 minutes. Repeat with any remaining tortilla wedges.
5. Allow to cool approximately 15 minutes. Serve with chilled fruit mixture.

Nutrition per Serving: Calories 466, Cholesterol 0 mg, Sodium 349 mg, Carbohydrates 99.3 g, Fiber 6 g, Protein 7 g