

Fruit Salsa and Cinnamon Chips

2 kiwis, peeled and diced
2 golden delicious apples, peeled, cored and diced
8 ounces raspberries cut in half
1 pound strawberries cut into small pieces
3 Tbsp. fruit preserve, any flavor

2 Tbsp. white sugar, (can be omitted depending on sweetness of fruit)
1 Tbsp. brown sugar, (can be omitted depending on sweetness of fruit)

Taste before adding any sugar. Sometimes the fruit is sweet enough without the sugar.

10 10-inch flour tortillas
butter flavored cooking spray
2 cups cinnamon sugar

or use Stacy's or Trader Joe's Cinnamon Pita Chips

In a large bowl, thoroughly mix fruit, (white sugar, and brown sugar, if needed) and fruit preserves. Cover and chill in the refrigerator at least 15 minutes.

Preheat oven to 350 degrees F. 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 the desired amount of cinnamon sugar. Spray again with cooking spray. Bake in the preheated oven 8 to 10 minutes. Repeat with any remaining tortilla wedges. Allow to cool approximately 15 minutes.

Serve with chilled fruit mixture.