Fruit Salsa with Cinnamon Chips
Makes 8 servings

1 cup chopped fresh strawberries or 1 (10 oz.) package frozen strawberries
1 apple, cored and chopped
2 kiwi, peeled and chopped
½ cup crushed pineapple, drained
2 Tablespoons pineapple juice
8 (8-inch) flour tortillas
2 teaspoons water
2 teaspoons cinnamon
¾ cup sugar

1. Chop strawberries, apple and kiwi. Add drained crushed pineapple and 2 Tablespoons pineapple juice to chopped fruit. Chill.
2. Sprinkle tortillas with water or spray with water.
3. Sprinkle each tortilla with the cinnamon and sugar mixture.
4. Cut each tortilla in 8 wedges and place on baking sheet.
5. Bake at 350º for 6 minutes.
6. Cool on rack and store cinnamon chips in an airtight container.