

**Fruit Salsa and Cinnamon Chips**

**Ingredients**

- 2 kiwis, peeled and diced
- 2 apples, peeled, cored and diced
- 8 ounces raspberries
- 1 pound strawberries
- 10 (10 inch) flour tortillas
- Butter flavored cooking spray
- 1 cup cinnamon sugar (3/4 cup sugar + 1/4 cup cinnamon)
- Optional: 2 tablespoons sugar or 3 tablespoons fruit preserves, any flavor

**Directions**

1. In a large bowl, thoroughly mix the fruits and sugar/fruit preserves, if desired. Cover and chill in the refrigerator.
2. Preheat oven to 350°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.
5. Allow to cool and serve with chilled fruit mixture.

Makes 10 servings

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