

Annie39s Fruit Salsa and Cinnamon Chips

Oscar · 28/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

55 mins

Description

My fabulous fruit salsa made with fresh strawberries raspberries apples and kiwis is delicious with homemade crispy cinnamon tortilla chips for a fun summer party appetizer

Ingredients

- - 16 ounces strawberries
- quartered - 2 medium Golden Delicious apples - peeled
- cored and diced - 2 kiwis
- peeled and diced - 8 ounces raspberries - 3 tablespoons fruit preserves
- any flavor - 2 tablespoons white sugar - 1 tablespoon brown sugar - 10 (10-inch) flour tortillas - butter-flavored cooking spray - 2 tablespoons cinnamon sugar

Instructions

1. To make the salsa: Mix strawberries
2. apples
3. kiwis
4. raspberries
5. fruit preserves
6. white sugar
7. and brown sugar together in a large bowl until thoroughly combined. Cover and chill in the refrigerator while you make the cinnamon chips. Preheat the oven to 350 degrees F (175 degrees C). Line two baking sheets with parchment paper. To make the chips: Stack tortillas on a work surface; use a sharp knife to cut through the stack four times making eight wedges in each tortilla. Arrange wedges in a single layer on the prepared baking sheets. Spray wedges with cooking spray
8. sprinkle with desired amount of cinnamon sugar
9. then spray again. Bake in the preheated oven until golden and crispy
10. 8 to 10 minutes. Allow to cool approximately 15 minutes on the baking sheets
11. then serve with chilled fruit salsa.