**Fruit Salsa with Cinnamon Tortillas**



**Ingredients:**

* 2 fuji apples
* 2 kiwi
* 1 cup strawberries
* 1/4 cup crushed pineapple
* 1 Tbsp. lime juice
* 2 Tbsp. sugar (optional)
* 4 flour tortillas
* Cooking spray
* Cinnamon sugar

**Directions for salsa:**

1. Wash the apples, strawberries, and kiwi.
2. Peel the apples and cut into small pieces. (This kind of cut is called dice.)
3. Peel the kiwi and dice.
4. Hull and dice the strawberries.
5. Add all your fruit to a medium mixing bowl.
6. Add the lime juice and mix well.
7. Add sugar at little at a time until it is to your taste. You may not want extra sugar so taste test!
8. Mix well and set aside.

**Directions for cinnamon tortillas:**

1. Put cinnamon and sugar into large 1 gallon Ziploc bag.
2. Spray tortilla on BOTH sides with cooking spray. NOT TOO MUCH! Too much cooking spray will cause the tortilla and sugar to burn in the oven ☹
3. Cut flour tortillas into triangles using a pizza cutter. (6 to 8 per tortilla; your choice)
4. Put tortilla triangles into baggie, close securely, and shake!
5. Lay the tortilla triangles on a cookie sheet and bake for 10 minutes @ 350 degrees.