

## Cinnamon Chips with Strawberry Mango Salsa



### Ingredients:

#### Salsa

- 1 cup strawberries, hulled and diced
- 1 medium mango, peeled, pitted, and diced
- 1 small granny smith apple
- 1/8 cup chopped fresh mint
- 2 tablespoons orange juice

#### Cinnamon Chips

- 1/4 cup unsalted butter (melted)
- 10 flour tortillas (8-inch)
- 2 tablespoons white sugar
- 1 teaspoon cinnamon

### DIRECTIONS:

1. In a medium bowl, stir together strawberries, mango, apples, mint, and orange juice. Let the salsa rest for at least 30 minutes.
2. Preheat oven to 350 F. In the microwave or in a small saucepan on the stove, melt the butter. Set aside.
3. Spread about 3 teaspoons of the melted butter on one side of each tortilla.
4. In a small bowl, put the white sugar and cinnamon and mix well. Sprinkle about 1/2 teaspoon of the cinnamon/sugar mixture on the tortillas.
5. Using a knife, cut each tortilla into eight equal sized wedges (triangles).
6. Place each wedge, cinnamon/sugar side up, on an ungreased cookie sheet.
7. Bake for 10-12 minutes or until the tortillas are starting to crisp up. Remove from oven and transfer to wire rack to cool.
8. Serve with Mango Strawberry Salsa.

Makes 10 servings



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