



Apple Berry Salsa with Cinnamon Chips

This is one of my favorite Pampered Chef recipes, especially when it is strawberry season!

CINNAMON CHIPS

8 (7-inch) flour tortillas
2 tbsp sugar
1 teaspoon ground cinnamon

SALSA

2 med Granny Smith apples
2 cups strawberries -- sliced
2 kiwi fruit -- peeled and chopped
1 small orange
2 tbsp packed brown sugar
2 tbsp apple jelly

Preheat oven to 400 degrees. For cinnamon chips, lightly spray tortillas with water. Combine sugar and cinnamon in flour/sugar shaker; sprinkle over tortillas. Cut each tortilla into 8 wedges; place in single layer on round baking stone. Bake 8-10 minutes or until lightly browned and crisp. Remove to cooling rack; cool completely.

For salsa, peel, core, and slice apples. Cut apples into quarters; chop with food chopper. Slice strawberries and chop kiwi. Place fruit in 1 quart bowl. Zest orange and juice. Add orange zest, orange juice, brown sugar and apple jelly to fruit mixture, mix gently. Serve with cinnamon chips.