

## **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.