



Apple Salsa with Cinnamon Chips

Serves 8 / 4 Cups (960ml) Apple Salsa



INGREDIENTS

For the salsa:

- 2 medium tart apples, chopped
- 1 cup (240ml) strawberries, chopped
- 2 medium kiwi fruit, peeled and chopped
- 1 small orange, zested, juiced
- 2 tablespoons (30ml) brown sugar
- 2 tablespoons (30ml) apple jelly, melted

For the chips:

- 8 Casa Mendosa™ Original Medium Tortillas
- 1/4 cup (60ml) sugar
- 1 tablespoon (15ml) water
- 2 teaspoons (10ml) ground cinnamon

DIRECTIONS

 Prep time **15 min** | Cook **8 min** | Ready in **23 min**

For the salsa:

- 1** In a bowl combine apples, strawberries, kiwi, 1.5 teaspoons (7.5ml) orange zest, orange juice, brown sugar, and jelly.
- 2** Set salsa aside to serve.

For the chips:

- 1** Preheat oven to 400
- 2** Brush Casa Mendosa™ 100% Corn Small Tortillas lightly with water.



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DIRECTIONS (CONTINUED)

 Prep time **15 min** | Cook **8 min** | Ready in **23 min**

For the chips:

- 3** In a bowl combine apples, strawberries, kiwi, 1.5 teaspoons (7.5ml) orange zest, orange juice, brown sugar, and jelly.
- 4** Sprinkle sugar and cinnamon mixture over tortillas.
- 5** Cut each tortilla into 8 wedges.
- 6** On an ungreased baking sheet place tortilla wedges in a single layer.
- 7** Bake for 6-8 minutes or until lightly browned.
- 8** Let cool and serve with salsa.