

Annie's Fruit Salsa and Cinnamon Chips

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Rated: ★★★★★

Submitted By: Ann Page

Photo By: lutzflcat

Prep Time: 15
Minutes

Cook Time: 10
Minutes

Ready In: 45
Minutes

Servings: 5

"This delicious salsa made with fresh kiwis, apples and berries is a sweet, succulent treat when served on homemade cinnamon tortilla chips. Enjoy it as a summer appetizer or an easy dessert."

INGREDIENTS:

- | | |
|---|--|
| 1 kiwis, peeled and diced | 1 tablespoon and 1-1/2 teaspoons fruit preserves, any flavor |
| 1 Golden Delicious apples - peeled, cored and diced | |
| 1/4 pound raspberries | 5 (10 inch) flour tortillas |
| 1/2 pound strawberries | butter flavored cooking spray |
| 1 tablespoon white sugar | 1 tablespoon cinnamon sugar |
| 1-1/2 teaspoons brown sugar | |

DIRECTIONS:

You have scaled this recipe's ingredients to yield a new amount (5). The directions below still refer to the original recipe yield (10).

1. In a large bowl, thoroughly mix kiwis, Golden Delicious apples, raspberries, strawberries, white sugar, brown sugar and fruit preserves. Cover and chill in the refrigerator at least 15 minutes.
2. Preheat oven to 350 degrees F (175 degrees C).
3. Coat one side of each flour tortilla with butter flavored cooking spray. Cut into wedges and arrange in a single layer on a large baking sheet. Sprinkle wedges with desired amount of cinnamon sugar. Spray again with cooking spray.
4. Bake in the preheated oven 8 to 10 minutes. Repeat with any remaining tortilla wedges. Allow to cool approximately 15 minutes. Serve with chilled fruit mixture.

Country Apple Dumplings



Reviews (1905)

"Oh my Goodness!! Who knew that fresh apples, crescent roll dough, and citrus soda could make such a wonderful treat!"
— docswife

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Nutrition Information

Servings Per Recipe: 5
Calories: 312

Amount Per Serving

Total Fat: 5.9g

Cholesterol: 0mg

Sodium: 462mg

Amount Per Serving

Total Carbs: 59g

Dietary Fiber: 5.7g

Protein: 6.8g

