

# Recipes

## **Fruit Salsa and Cinnamon Chips**

#### **Ingredients:**

2 kiwi fruit
2 golden Delicious apple
1 pound strawberries
8 ounces raspberries
2 tablespoons sugar
1 tablespoon brown sugar
Vegetable oil spray
10 each flour tortillas
1/4 cup cinnamon sugar

#### **Equipment:**

Cutting Board Knife Small thin edged spoon Cookie Sheet Mixing Bowl Measuring Cup Measuring Spoons

Number of Servings: 10 Preparation Time: 30 minutes Total time: 30 minutes

#### Directions

- 1. Preheat oven to 350°F. Gently wash all fruits before starting. Cut out any bad places or throw away soft berries.
- 2. Using a cutting board and a knife, cut the ends off the kiwi. Use a small spoon with a thin edge and slide the spoon between the skin and the fruit to take off the peel. Slice kiwi and place in a mixing bowl.
- 3. Cut apple in half and remove core. Chop into small pieces. Leave the peeling on for more fiber! Add to bowl. Slice strawberries into small pieces and add to bowl. Add raspberries.
- 4. Mix together sugar and brown sugar in a small bowl. Mix into fruit and chill .
- 5. Cut flour tortillas into wedges or pieces and lay on a cookie sheet. Spray with vegetable spray. Sprinkle wedges with cinnamon sugar. Spray again.
- 6. Bake in preheated oven 8 to 10 minutes. Allow to cool for 15 minutes. Serve with chilled fruit mixture.

#### For more recipes, please visit: www.fcs.ext.vt.edu/recipes



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### **Nutrition Facts**

Serving Size: 1/4 cup fruit and 8 wedges Servings: 10

| Calories 306           | 1    | Calories from F | at 45  |
|------------------------|------|-----------------|--------|
|                        |      | %Daily          | Value* |
| Total Fat 5g           |      |                 | 8%     |
| Saturated Fat          | t 1g |                 | 6%     |
| Cholesterol 0mg        |      |                 | 0%     |
| Sodium 347mg           |      |                 | 14%    |
| Total Carbohydrate 59g |      |                 | 20%    |
| Dietary Fiber 6g       |      |                 | 23%    |
| Protein 7g             |      |                 | 14%    |
| Vitamin A 1            | %    | Vitamin C       | 64%    |
| Iron 16                | %    | Calcium         | 11%    |

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