



# Strawberry Apple Salsa with Cinnamon Chips

Makes: 10 servings

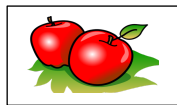
## Ingredients:

### Salsa:



3 cups frozen strawberries

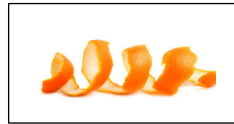
2 medium apples



2 Tbsp. honey



Orange zest



### Cinnamon Chips:

Whole wheat tortillas



1 Tbsp. white sugar

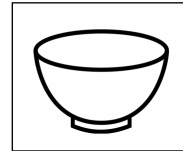


½ tsp cinnamon

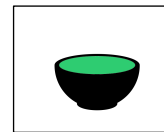


## Supplies:

Medium bowl



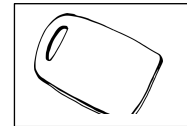
Small bowl



Knife



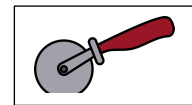
Cutting board



Potato masher



Pizza cutter



Cooking sheet



Steps:

Salsa:

1. Spread the strawberries on a pan to thaw for about 30 minutes.
2. Wash and core the apples. Dice into 4-inch pieces.
3. In a medium bowl, mash the strawberries with a potato masher.

Add the diced apples, honey, and orange zest.

Cinnamon Chips:

1. Preheat oven to 425 degrees F. Mix the sugar and the cinnamon together.
2. Cut each tortilla with a pizza cutter into 16 pieces. Brush the tortillas with water, sprinkle with the cinnamon sugar.
3. Bake for about 5 minutes, or until golden brown.

*Variations:*

*-If you are feeding a child less than 1 year, please do not use honey.*

*Instead use maple syrup, sugar, or brown sugar as the sweetener.*

*-Instead of orange zest, you can use lemon or lime zest.*