

Fruit Salsa and Cinnamon chips

Ingredients

- 2 kiwis, peeled and diced
 - 2 Golden Delicious apples - peeled, cored and diced
 - 8 ounces raspberries
 - 1 pound strawberries
 - 1 tsp maple syrup
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- 10 (10 inch) flour tortillas (La Tortilla company makes a gluten free tortilla out of Millet and Teff)
 - Melted butter
 - ½ cup brown sugar
 - 2 tbsp cinnamon

Directions

1. In a large bowl, thoroughly mix kiwis, Golden Delicious apples, raspberries, strawberries and maple syrup. 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. Cut into wedges and place in a zip loc bag, a few tortillas at a time, add 1 tbsp of cinnamon sugar, shake and place on a cookie sheet. Continue with the rest of the tortillas.
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.