

Strawberry Mango Salsa with Cinnamon Tortilla Chips



What you'll need:

Cinnamon Chips:

- Twelve, 6 inch corn tortillas*
- Cooking spray
- 4 tablespoons granulated sugar
- 1 ½ teaspoon ground cinnamon

Strawberry Mango Salsa

- 2 medium size mangos, diced*
- 1 pint strawberries, diced*
- Zest of lime*
- Lime juice*
- Pinch of sugar



Directions:

Cinnamon Chips:

- Preheat oven to 400 degrees
- Combine cinnamon and sugar in a small bowl
- Spray both side of the corn tortilla with cooking spray
- Sprinkle cinnamon sugar mixture evenly over tortillas
- Cut tortillas into 4-6 slices
- Lay chips flat on baking sheet and bake for 5-10 minutes or until chips are golden brown and crisp.

Strawberry Mango Salsa

- Combine all ingredients in a medium bowl and chill before serving

* Food available through WIC