

The Downtown Dish

Decadent Delights

Recipe Credit: Pinterest

Category: Appetizer/Dessert

Fruit Salsa with Cinnamon Crisps

Ingredients

Cinnamon Crisps

10 flour tortillas (10")
Cooking spray or Olive Oil Spray
1/3 cup sugar
1 teaspoon cinnamon

Fruit Salsa

2 granny smith apples
1 lemon
1 cup finely diced melon (your favorite variety) or kiwi
1 lb strawberries
1/2 lb raspberries
4 tablespoons preserves (Raspberry works well)



Instructions

Cinnamon Crisps

Preheat oven to 350 degrees. Combine cinnamon & sugar. Set aside.

Working with 3 tortillas at a time, spray both sides of the tortilla and sprinkle each side lightly with cinnamon sugar. Stack 3 tortillas and using a pizza cutter, cut tortillas into 12 wedges. Place on a baking sheet and bake 8-11 minutes or until crisp.

Fruit Salsa

Zest the lemon and set aside. Peel and finely chop apple, squeeze 2 teaspoons lemon juice over apples and mix well to combine.

Finely chop strawberries and melon (or kiwi). Gently combine all ingredients, the raspberries will break apart a bit but that's what you want. Allow to sit at room temperature at least 15 minutes before serving.