

Apple Berry Salsa and Cinnamon Chips

Snack/Dessert

Read It!	(Read your recipe all the way through before you begin!)		
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Place It!	(Get everything out and ready to cook!)	
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Ingredients

Cinnamon Chips:
 4 (7in.) flour tortillas
 1 Tbsp sugar
 ½ tsp. ground cinnamon
 Salsa:
 2 medium apples (cored, peeled, sliced)
 1 cup strawberries
 1 kiwi (peeled and sliced)
 1 small orange
 2 Tbsp packed brown sugar
 2 Tbsp apple jelly

Equipment

Measuring cups and spoons
 Pizza cutter
 Pastry brush
 Cookie sheet
 Apple corer, peeler, slicer device
 Egg slicer
 Drinking straw
 Medium mixing bowl
 Juicer
 Grater

	(Time to cook!)	Create It!	
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1. For Chips: Preheat oven to 400 degrees. Brush tortillas with water. Combine sugar and cinnamon and sprinkle over tortillas. Using a pizza cutter cut each tortilla into 8 wedges; place in single layer on a cookie sheet and bake for 8-10 minutes or until lightly browned and crisp. Cool completely.
2. For Salsa: Remove strawberry stems using a drinking straw, then slice using an egg slicer. Core, peel, and slice apples. (Kiwi should already be peeled and sliced.) With adult supervision, chop strawberries, apples, and kiwi with food chopper. Put fruit into a medium mixing bowl.
3. Squeeze the juice from the orange; zest the peel. Add orange juice, orange zest, brown sugar and apple jelly to the fruit mixture and mix gently. Chill and serve with cinnamon chips.