

Strawberry-Avocado Salsa with Cinnamon Tortilla Chips

Nutrition Facts:	
Yield	6
Calories	185
Fat	1.2 g
Sodium	225 mg

Code
\$, V, Q, DF



Ingredients Needed:

2 tsp. canola oil
6 (6 -inch) whole -wheat flour tortillas
2 tsp. sugar
½ tsp. ground cinnamon
1 ½ cups finely chopped, peeled, avocados
1 cup finely chopped strawberries
2 Tbsp. minced cilantro
1 tsp. minced, seeded jalapeno pepper
2 tsp. fresh lime juice
1/8 tsp. salt

Recipe Directions:

- Preheat oven to 350 degrees.
- To prepare chips, brush oil evenly over one side of each tortilla. Combine sugar and cinnamon; sprinkle evenly over oil-coated sides of tortillas. Cut each tortilla into 12 wedges; arrange wedges in a single layer on two baking sheets. Bake at 350 for 10 minutes until crisp.
- Combine avocado and remaining ingredients; stir gently to combine.
- Serve with chips.