

# Recipes

## Annie's Fruit Salsa and Cinnamon Chips

Serves 10

### Ingredients

- Two kiwis - peeled and diced
- 2 Golden Delicious apples - peeled, cored, and diced
- 8 ounces of raspberries
- 1 pound of strawberries -sliced
- 2 Tablespoons of sugar
- 1 Tablespoon of brown sugar
- 3 Tablespoons of fruit preserves, and flavor
- 10 (10 inch) flour tortillas
- Vegetable oil cooking spray
- 2 Tablespoons of cinnamon



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### How to Make It

1. In a large bowl, thoroughly mix kiwis, apples, raspberries, strawberries, white sugar, brown sugar and fruit preserves. Cover and chill in the refrigerator for at least 15 minutes.
2. Preheat oven to 350 degrees F (175 degrees C).
3. Coat one side of each flour tortilla with butter flavored cooking spray. Cut into wedges and arrange in a single layer on a large baking sheet. Sprinkle wedges with desired amount of cinnamon sugar. Spray again with cooking spray.
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.

# Recipes

## Mango Oatmeal Breakfast Smoothie

Serves 4

### Ingredients

- ½ cup of orange juice
- ½ cup of frozen mango chunks
- ½ banana cut into chunks
- 1/3 cup plain yogurt
- ¼ cup of oats



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### How to Make It

1. Blend orange juice, mango, banana, yogurt, and oats together in a blender until smooth.