



Fruit Salsa with Cinnamon Chips

Introduction

Fruit salsa with cinnamon chips is a refreshing and delightful treat perfect for warm

weather gatherings or as a unique dessert option. This dish combines a colorful array of fresh fruits tossed in a zesty, sweet dressing, served alongside crispy cinnamon-flavored tortilla chips. It's easy to prepare and is sure to impress your family and friends with its vibrant flavors and textures.

Detailed Ingredients with measures

Fruits:

- 1 cup strawberries, diced
- 1 cup pineapple, diced
- 1 cup kiwi, diced
- 1 cup mango, diced
- 1 cup blueberries

For the dressing:

- 1 tablespoon honey
- 1 tablespoon lime juice
- 1 tablespoon fresh mint, chopped

Cinnamon chips:

- 4 flour tortillas
- 2 tablespoons butter, melted
- 1/4 cup sugar
- 1 teaspoon cinnamon

Prep Time

The prep time for fruit salsa with cinnamon chips is approximately 15 minutes, allowing you to quickly gather and chop the ingredients, while also preparing the cinnamon chips.

Cook Time, Total Time, Yield

Cook Time: 10 minutes

Total Time: 25 minutes

Yield: Serves about 6 people

This easy-to-make recipe yields a delightful appetizer or dessert that can be enjoyed at any gathering, bringing a touch of sweetness and celebration to your table.



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Detailed Directions and Instructions

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