



Virtual & In-House Cooking Class

Friday, June 11 - Noon

Fruit Salsa

What you need:

- 8 oz strawberries
- 2 kiwis
- 1/2 mango
- 1 tsp lemon juice
- 1/2 - 1 tbsp sugar
- 1 tsp cinnamon
- 6 tortillas 6 - inch size
- 1/4 pineapple

Instructions:

1. Preheat oven to 400 degrees. Set aside 2-3 large baking sheets.
2. Wash and cut all fruit into same size pieces.
3. In medium bowl, add all fruit, then add lemon juice on top.
4. Chill the fruit in the fridge.
5. Cut the tortillas into triangles and place them on a cookie sheet.
6. Add a few drops of water to the tortillas.
7. Sprinkle 1 tsp cinnamon and 1/2 tbsp sugar evenly over chips.
8. Bake 3 minutes per side, flipping halfway through.
9. Serve the fruit salsa with baked cinnamon sugar chips and enjoy!

Join Alasa and Stephanie
to learn how to make
Fruit Salsa with Cinnamon Chips
Please RSVP by calling 845-7471
or sign up on line.

