Fruit Salsa

**Ingredients**

Cinnamon Crisps

* 10 flour tortillas (10")
* Cooking spray or Olive Oil Spray
* ⅓ cup sugar
* 1 teaspoon cinnamon

Fruit Salsa

* 2 granny smith apples
* 1 lemon
* 1 cup finely diced melon (your favorite variety) or kiwi
* 1 lb strawberries
* ½ lb raspberries
* 4 tablespoons preserves (I used raspberry)

**Directions**

Cinnamon Crisps

1. Preheat oven to 350 degrees. Combine cinnamon & sugar. Set aside.
2. Working with 3 tortillas at a time, spray both sides of the tortilla and sprinkle each side lightly with cinnamon sugar.
3. Stack 3 tortillas and using a pizza cutter, cut tortillas into 12 wedges.
4. Place on a baking sheet and bake 8-11 minutes or until crisp.

Fruit Salsa

1. Zest the lemon and set aside.
2. Peel and finely chop apple.
3. Squeeze 2 teaspoons lemon juice over apples and mix well to combine.
4. Finely chop strawberries and melon (or kiwi).
5. Gently combine all ingredients, the raspberries will break apart a bit but that's what you want.
6. Allow to sit at room temperature at least 15 minutes before serving.