

STRAWBERRY-AVOCADO SALSA WITH CINNAMON TORTILLA CHIPS

(from *Cooking Light*, May 2011)

2 teaspoon canola oil
6 6-inch whole wheat flour tortillas
2 teaspoon sugar
1/2 teaspoon cinnamon
1 1/2 cup finely chopped, peeled ripe avocado (about 2)
1 cup finely chopped strawberries
2 Tablespoon minced fresh cilantro
1 teaspoon minced seeded jalapeno
2 teaspoon fresh lime juice
3/8 teaspoon salt

Preheat oven to 350°F.

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°F for 10 minutes until crisp.

Combine avocado, strawberries, cilantro, jalapeno, lime juice, and salt; stir gently to combine. Serve with chips. 12 servings.