

Fresh Berry Salsa with Cinnamon Crisps

CINNAMON CRISPS

Ingredients

- 1 package gluten free tortillas
- 4 tbsp. melted butter
- 1 tbsp. cinnamon
- 3 tbsp granulated sugar

Instructions

1. Preheat oven to 400 degrees.
2. Combine cinnamon and sugar together in a small bowl.
3. Brush both sides of tortillas with melted butter and sprinkle both sides lightly with cinnamon sugar mixture.
4. Slice tortillas into chip size triangles and place on baking sheet with non-stick baking mat.
5. Bake in center of 400 degree oven until brown and crisp. 10-12 minutes.
6. Remove from oven and let cool.

FRESH BERRY SALSA

Ingredients

- 1 Granny Smith apple peeled and grated on largest grate
- 1 Lemon juiced
- 2 Kiwi peeled and diced
- 1 cup blueberries sliced in half
- 1 cup blackberries sliced in half crosswise
- 1 tbsp freshly grated ginger
- pinch of salt

Instructions

1. Place all ingredients in a bowl and gently toss to combine.
2. Serve with cinnamon crisps.

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