

WATERMELON SALSA



WITH CINNAMON CHIPS



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Adult supervision required when preparing food.

Watermelon Salsa with Cinnamon Chips

10-1/2 c Servings

¼ c Pepper jelly

¼ c Lime juice

2 c Watermelon, seeded, diced

1 can Peaches, rinsed, drained, chopped

½ c Basil, fresh, chopped

¼ c Chives, chopped

3 c Tomatoes, diced

Chips:

8 Whole-wheat tortillas

1 T Water

¼ c Sugar

2 t Cinnamon

1. WHISK together pepper jelly and lime juice in a small bowl. HEAT in the microwave for 10-15 seconds or until softened.
2. STIR in watermelon, peaches, basil and chives.
3. MIX in tomatoes and SERVE.
4. For the chips, BRUSH tortillas lightly with water. COMBINE sugar and cinnamon; SPRINKLE over tortillas.
5. CUT each tortilla into 8 wedges. PLACE in a single layer on ungreased baking sheet.
6. BAKE at 400° F for 6-8 minutes or until lightly browned. COOL and SERVE with salsa.



Nutrition Information: 170 calories, 2 g fat, 0 mg cholesterol, 280 mg sodium, 38 g carbohydrates, 5 g fiber, 4 g protein

