

CINNAMON CRISPS WITH FRUIT SALSA



Ingredients

25 6" Tortillas, Whole Wheat Flour	2 Pounds + 8 Ounces Fresh Strawberries	1 #10 Can Peaches, Diced, Yellow Cling, Canned in Natural Juice or Light Syrup
½ Cup Granulated Sugar	2 Pounds + 8 Ounces Fresh Blueberries	
½ Cup Ground Cinnamon	2 #10 Cans Pineapple Tidbits, Canned in Natural Juice	
1 Tablespoon Margarine, Solid		

Directions

1. Preheat conventional oven to 350°F or convection oven to 375°F.
2. Wash fresh fruit and drain prior to preparation.
3. Using a pizza cutter or sharp knife, cut each tortilla into 8 wedges. Lay flat on a baking sheet.
4. Mix sugar and cinnamon together and set aside.
5. Melt margarine. Brush tortilla wedges with melted margarine. Sprinkle cinnamon and sugar mixture on tortillas.
6. Bake in oven for 8 to 10 minutes or until light brown. Set aside to cool.
7. Hull fresh strawberries. Dice strawberries and place in mixing bowl.
8. Add fresh blueberries to bowl with strawberries.
9. Drain juice from pineapple. Add well drained pineapple to bowl with strawberries and blueberries.
10. Drain juice from peaches. Add well drained peaches in bowl with remaining fruit.

YIELD:
50 PORTIONS

Crediting

Provides a Grain/Bread and Fruit at Breakfast:

<u>Toddler</u>	<u>Preschool</u>	<u>School Age</u>	<u>Adult</u>
4 Crisps + ¼ Cup Salsa	4 Crisps + ½ Cup Salsa	8 Crisps + ½ Cup Salsa	16 Crisps + ½ Cup Salsa