



JERSEY TASTES!

RECIPES

Strawberry Salsa with Cinnamon Tortilla Chips

INGREDIENTS

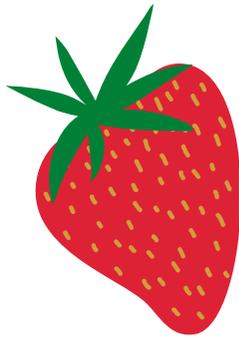
FAMILY-SIZE SERVES 6-8

For the chips:

- 3 large flour tortillas
- 1 cup sugar
- 1 tablespoon cinnamon
- Olive oil or olive oil spray

For the salsa:

- 3 cups strawberries finely chopped or pulsed in food processor
- 2 tablespoons fresh lemon juice
- 1 tablespoon extra light olive oil
- 3 tablespoons fresh basil leaves chopped
- 1/4 teaspoon salt
- 1 tablespoon sugar or honey
- Pinch of black pepper



SCHOOL FOOD SERVICE # PORTIONS: 24

For the chips:

- 24 each USDA Commodity Whole Grain Tortillas
- 2 cups sugar
- 2 tablespoons cinnamon
- Pan Spray

For the salsa:

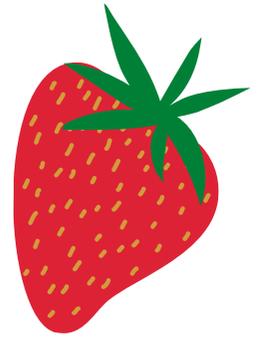
- 4.75 lbs. of strawberries
- 1/2 cup lemon juice
- 1/4 cup vegetable oil
- 3/4 cup fresh basil leaves, chopped
- 1/2 teaspoon salt
- 1/3 cup honey or sugar
- 1/2 teaspoon black pepper

PORTION SIZE:

1 Tortilla or 4 Triangles w/ 1/2 cup Strawberry Salsa
1 Serving = 1.5 WGR Grains & 1/2 cup Fruit

Fun Fact:
The strawberry is the only fruit with seeds on the outside rather than on the inside.

Great Breakfast Entrée!



DIRECTIONS

01 Preheat oven to 350 F. Mix together cinnamon and sugar and set aside. Spray a baking sheet with nonstick spray and set aside. Cut tortillas into triangles (you can stack them and cut them all at once!).

02 Lay tortillas on baking sheet and lightly spray with olive oil. Sprinkle cinnamon sugar mix over chips, flip, and repeat. Bake for 10-12 minutes or until crispy.

03 Mix together lemon juice, oil, basil, salt, sugar or honey and pepper. Add strawberries and toss until fully combined. Serve with the cinnamon chips and enjoy!