



FIVE FRUIT SALSA

2 cups chopped cantaloupe
6 green onions, chopped
3 kiwifruit, peeled and finely chopped
1 medium navel orange, peeled and finely chopped
1 medium sweet yellow pepper, chopped
1 medium sweet red pepper, chopped
2 jalapeno peppers, seeded and chopped
1 (8 ounce) can unsweetened crushed pineapple, drained
1 cup finely chopped fresh strawberries

CINNAMON TORTILLA CHIPS:

10 (8 inch) flour tortillas
1/4 cup butter, melted
1/3 cup sugar
2 teaspoons ground cinnamon

Directions

1. In a large bowl, combine the cantaloupe, onion, kiwi, orange, peppers and pineapple. Cover and refrigerate for 8 hours or overnight.
2. For chips, brush tortillas with butter; cut into eight wedges. Combine sugar and cinnamon; sprinkle over the tortillas. Place on ungreased baking sheets. Bake at 350 degrees F for 10-14 minutes or just until crisp.
3. Just before serving, drain salsa if desired. Stir in strawberries.
4. Serve fruit salsa with cinnamon chips.