



Apple Salsa and Chips

Ingredients:

2 medium apples

1 teaspoon lemon juice

2 teaspoons brown sugar

2 teaspoons apricot preserves

1/8 teaspoon cinnamon

4 whole wheat tortillas, 96% fat free

2 teaspoons margarine, melted

1/2 teaspoon cinnamon

1/2 tablespoon sugar

Equipment:

Cutting Board Knife Measuring spoons Medium bowl Small saucepan Pastry brush Baking sheet

Number of Servings: 4 Prep Time: 20 minutes Total time: 20 minutes For more recipes, please visit: www.fcs.ext.vt.edu/recipes



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Directions

- 1. Preheat oven to 350°F.
- 2. Leave the peeling on the apple and cut in half, and in half again, and cut out seeds and core. Chop into small pieces. Add to medium bowl.
- 3. Add lemon juice, brown sugar, apricot preserves, and cinnamon to the bowl, mix well and cover and refrigerate until chilled.
- 4. Melt margarine in a small saucepan. Brush tortillas with melted margarine, and cut into wedges.
- 5. Arrange on baking sheet, sprinkle with cinnamon and sugar, bake at 350°F until golden brown, about 10 minutes. Let cool before serving.

Nutrition Facts

Serving Size: 1/2 cup apples and 8 wedges

Amount Per Se	erving		
Calories 219		Calories from Fat 45	
		%Daily \	/alue*
Total Fat 5g			7%
Saturated Fat 1g			4%
Cholesterol 0mg Sodium 404mg			0% 17%
Dietary Fiber 4g			16%
Protein 4g			8%
Vitamin A	3%	Vitamin C	8%
Iron	8%	Calcium	3%

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