

Peach and Mango Salsa with Cinnamon Corn Chips

Makes 4 Servings



For the Cinnamon Corn Chips:

1 package corn tortillas
avocado oil
1 teaspoon ground cinnamon
1 teaspoon sugar

For the Peach and Mango Salsa:

1 peach pitted and diced
1 mango peeled, pitted, and diced
1/2 red onion diced
1/2 cup fresh cilantro chopped
1 red bell pepper seeded and diced
2 limes juiced

For the Cinnamon Corn Chips:

Place the corn tortillas on a cutting board and cut into quarters. Lay them out in an even layer on a baking tray lined with parchment paper.

In a small bowl combine ground cinnamon and sugar.

Toss the corn chips in avocado oil and cinnamon sugar.

Bake in a 350°F oven for 15 minutes or until crisp and slightly golden. The chips will crisp as they cool.

For the Peach and Mango Salsa:

In a bowl combine peach, mango, red onion, cilantro, red bell pepper, and lime juice.

Serve the Peach and Mango Salsa in a bowl along with the Cinnamon Corn Chips.

Enjoy!