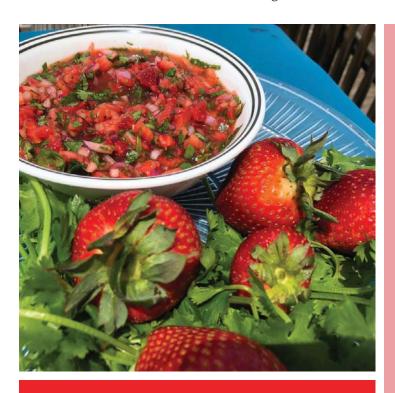
STRAWBERRY SALSA

This sweet 5-ingredient salsa is great as a snack with crackers, over grilled chicken or fish, or even in a breakfast burrito! For a sweet treat, serve with homemade cinnamon sugar tortilla chips!





Cinnamon Sugar Chips

For another fun project, use a knife or pizza cutter to cut pitas or tortillas into wedges. Whole wheat is even better! For 4 tortillas, mix 1 Tbsp oil & 1 Tbsp water. Brush on chips. Mix 3 tsp of white sugar with 2 tsp cinnamon. Sprinkle mixture over the top. Bake in a preheated 350 degree oven for 8-12 minutes until edges are browned. Cool and store leftovers in airtight container.

Ingredients

- 1 pint strawberries
- 1/2 cup diced red onion
- 1 jalapeño pepper (optional)
- 1 bunch (2/3 cup) cilantro, finely chopped
- Juice of 1 lime (2 Tbsp)
- 1/8 tsp salt and pepper

Directions

- 1. Wash hands, then wash all produce in cool running water.
- 2. Dehull and finely dice the strawberries & onion. Remove cilantro leaves and chop finely.
- 3. Put on disposable gloves to deseed and chop the jalapeño. This will protect your eyes later!
- 4. Toss all ingredients until combined.
- 5. If strawberries were too tart, add 1-2 tsp of warm honey.

Recipe adapted from GimmeSomeOven.com

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