

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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