Pineapple Salsa with Corn Tortilla Chips

Yield: 4 servings

**Ingredients**

**Corn Tortilla Chips:**
- 4 6” corn tortillas
- 1 Tbsp oil (or nonstick spray)
- to taste salt

**Pineapple Salsa:**
- 1/3 cup pineapple chunks, drained
- 1/4 ea cucumber, de-seeded and chopped
- 1 Tbsp red onion, finely chopped
- 1 tsp lime juice
- 1 sprig cilantro leaves, torn
- 1/4 tsp jalapeno, finely chopped (optional)
- to taste salt

**Instructions**

**Corn Tortilla Chips:**
1. Preheat oven to 375°F. Line baking sheet with parchment paper or nonstick cooking spray.
2. Cut tortillas into triangles.
3. Arrange triangles on baking sheet.
4. Use a pastry brush to dap a small amount of canola oil on tortillas (or spray with nonstick cooking spray).
5. Sprinkle a light layer of salt over tortillas.
6. Bake for about 10 minutes, or until lightly golden brown and crisp. Allow to cool for 2 minutes.

**Pineapple Salsa:**
1. Add all salsa ingredients to a food processor and blend until desired consistency or chop finely and mix together.
2. Add salt to taste.
3. Enjoy salsa with corn tortilla chips!