

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!

