

GOLDEN SALSA WITH LUCKY CHIPS

Golden Salsa with Lucky Chips

Lower Saturated Fat, Lower Sodium, Vegetarian

Serves: 6 (Serving = 1/4 cup salsa with 9 chips)

Nutrition (per serving)

Calories: 147	Total Carbohydrate: 26
Total Fat: 3 g	Dietary Fiber: 1 g
Saturated Fat: 1 g	Total Sugars: 1 g
Sodium: 363 mg	Protein: 4 g

Ingredients

- 1 ½ cups finely diced yellow cherry tomatoes (or yellow tomato of choice)
- ½ cup finely diced yellow bell pepper
- ¼ cup finely diced onion
- 1 tablespoon + 1 ½ teaspoons lime juice
- 1 teaspoon minced garlic
- 3 tablespoon finely chopped cilantro
- ¼ teaspoon salt
- 8 Mission[®] garden spinach tortillas

Directions

1. Preheat oven to 350 degrees Fahrenheit.
2. In a medium bowl, combine all ingredients except for tortillas. Mix well and set aside.
3. Cut out shapes from tortilla using a cookie cutter.
4. Lightly spray baking sheet with cooking spray and place cut out tortillas in a single layer. Lightly spray tortillas again.
5. Bake for 7 minutes.
6. Remove pan and flip tortillas over. Bake an additional 3 minutes.