GOLDEN SALSA WITH LUCKY CHIPS

Lower Saturated Fat, Lower Sodium, Vegetarian Serves: 6 (Serving = 1/4 cup salsa with 9 chips)

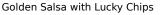
Nutrition (per serving)

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

Ingredients

- \bullet 1 ½ cups finely diced yellow cherry tomatoes (or yellow tomato of choice)
- ¹/₂ 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 degress 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.

