



Strawberry Jalapeño Salsa with Flour Chips



Serves 4

Recipe created by:
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Mi Rancho



Ingredients:

- **Mi Rancho Organic Flour Tortillas**
- 2 cups Fresh Strawberries (about 16 ounces) - Remove Tops
- 1-3 Fresh Jalapeños - Remove Veins and Seeds
- ½ Red Onion
- ½ Bunch Cilantro, Chopped
- 1 Lime, Juiced
- Canola or Coconut Oil
- Salt

Method:

1. Finely dice strawberries, jalapeños and red onion into like-sized pieces. In medium bowl, toss together with cilantro and lime juice.
2. Cut flour tortillas into triangles or strips. Fry in 350°F canola oil until crisp. Remove and salt lightly.
3. Serve on platter with Flour Chips surrounding the Strawberry Jalapeño Salsa.

**Tip: Kick the recipe up a notch and sprinkle fried chips with cinnamon sugar instead of salt for sweet treat.*