

# NACHOS WITH FRESH FRUIT

## COOKEE'S TOOL KIT

Chef's Knife  
Cutting Board  
Grater  
Bowl  
Measuring Cups & Spoons  
Pastry Brush  
Serving Platter



## Ingredients

- |  |                              |
|--|------------------------------|
| 10 flour Tortillas   | 1 mango, sliced              |
| 4 tablespoons ground cinnamon  | 4 tablespoons honey          |
| 2 tablespoons sugar  | 2 tablespoons butter, melted |
| 2 kiwi fruit   | 1 cup strawberries, diced    |
| ½ pint fresh blueberries, cut in half<br>(may substitute with frozen, drain extra juice off) | 1 cup vanilla yogurt         |
| Optional: bananas, papaya, raspberries, blackberries, and chocolate to grate                 |                              |

## Directions

1. Preheat oven to 325 degrees F.
2. Mix cinnamon and sugar together in a small cup or bowl. Set aside.
3. Melt butter. Lightly brush butter on one side of the tortillas, then sprinkle with ½ teaspoon of the cinnamon/sugar mixture on each side.
4. Stack 3 tortillas on top of each other then cut in ½, then stack and cut in ½ again forming triangles.
5. Place on baking sheet and bake for 8-12 minutes or until crispy. Place chips on serving platter or in a large bowl.
6. Finely dice fruits and chill in a refrigerator, if using fresh blueberries, wash them before cutting them in 1/2.
7. **Mango yogurt:** Cut mango, add to blender with yogurt, blend, remove from blender into a small cup/bowl, refrigerate until ready to use. Put in squeeze bottle for fun.
8. Top nachos with mango yogurt sauce. (I use a squeeze bottle- this sauce is great on ice cream as well) then with diced fresh fruit (kiwi – green, strawberries – red, blueberries – blue and any optional fruit you desire)

Optional: top with chopped pecans, sliced almonds, or other nuts of choice; grated/shaved chocolate, coconut or combination of dried fruits? – be creative! Top all of that off with either honey or Agave syrup.

Time: 40 minutes  
Cooking time: 12-15 minutes



Serves: 12