

Strawberry Salsa with Homemade Tortilla Chips

- 2 cups strawberries
- ½ cup red onion, diced
- 1 jalapeno pepper, ribs and seeds removed, minced
- ¼ cup fresh cilantro, chopped
- 2 Tablespoon fresh lime juice
- ¾ teaspoon salt
- 1 teaspoon honey (optional)

When purchasing strawberries, look for:

- Bright red color
- Natural shine

Directions

1. Wash hands with soap and water.
2. Rinse strawberries under cold running water, remove stems, and chop into bite-size pieces.
3. In small mixing bowl, stir together red onion, strawberries, jalapeno, cilantro and lime juice.
4. Stir in salt and honey (if using) and let sit for 5 minutes.
5. Serve with tortilla chips and enjoy!
6. Store in covered container in refrigerator 41 degrees F.

Source: California Strawberry Commission

Homemade Corn Tortilla Chips

- 16 (6-inch) corn tortillas
- Non-stick cooking spray
- ½ teaspoon salt (optional)

Directions

1. Wash hands with soap and water.
2. Preheat oven to 375 degrees F.
3. Cut each tortilla into **six triangles**.
4. Coat a baking sheet with non-stick cooking spray.
5. Place tortilla triangles on baking sheet. Lightly spray the chips with non-stick cooking spray. Sprinkle with salt, if desired.
6. Bake until golden brown and crispy, about 8-10 minutes.

