**Funky Fruit Salsa**

**Ingredients**
- Fresh Strawberries, diced
- Fresh Kiwi Fruit, peeled and diced
- Fresh Apple, diced
- Mandarin oranges, drained
- Canned diced pears, drained
- Canned Pineapple in own juice, drained
- Honey
- Lemon Juice
- Pita bread (whole circles), whole wheat
- Cinnamon
- Sugar

**For 36 Servings**

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<th>Weight</th>
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<td>6 cups</td>
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**Directions**

1. Combine all fruit together in a bowl.
2. Pour lemon juice and honey over the fruit and gently stir together.
3. Serve the fruit salsa in a bowl or small cup with pita chips.

**Pita chips:**

1. Pre Heat the oven to 375°F
2. Slice the pita circles down the middle and slice open and separate so you have thin pieces.
3. Cut each half into 4 triangles, spray with butter pan spray, sprinkle with sugar and cinnamon.
4. Bake at 375°F for 7 min.
5. Let cool.

**CCP:** Keep cold food cold at 41°F or below in refrigerator for cold service

**Notes:**
- Pita Bread - 70 grams each
- Kiwi – 12 oz. as purchased
- Strawberries – 2 3/8 lb. as purchased
- Apples – 6 medium as purchased

**Nutrition Analysis:**

- Calories: 164 kcal
- Calories from Fat: 6.02%
- Total Fat: 1.10 g
- Saturated Fat: 0.16 g
- Trans Fat: 0.0 g
- Cholesterol: 0.0 mg
- Sodium: 145.69 mg
- Total Carbohydrate: 38.16 g
- Dietary Fiber: 4.80 g
- Sugars: 9.97 g
- Protein: 3.83 g
- Vitamin A: 237.05 IU
- Vitamin C: 33.34 mg
- Calcium: 22.0 mg
- Iron: 1.37 mg

Serving Size: 4.5 oz. fruit salsa and 4 pita chips  Yield: 36 each servings  5/8 Cup Fruit and 1 ¼ oz. eq. Grain