

Knife  
Grater  
Cutting Board  
Bowl  
Serving Platter



## NACHOS WITH FRESH FRUIT



### Ingredients

- |   |                                  |
|---|----------------------------------|
| 10 flour Tortillas                                  | 1 mango, sliced                  |
| 4 Tablespoons ground Cinnamon                       | 4 Tablespoons Honey              |
| 2 Tablespoons Sugar                                 | 2 Tablespoons melted Butter      |
| 2 Kiwi fruit  | 1 Cup Strawberries, finely diced |
| 1 Pint fresh Blueberries                            | 1 Cup Yogurt                     |
| (can substitute with frozen, drain extra juice off) |                                  |

Optional: bananas

### Directions

1. Preheat oven to 325 degrees F.
2. Mix cinnamon and sugar together in a small cup or bowl.
3. Melt butter. Lightly brush butter on one side of the tortillas, then sprinkle with  $\frac{1}{2}$  teaspoon of the cinnamon/sugar mixture on each side.
4. Stack 3 tortillas on top of each other then cut in  $\frac{1}{2}$ , then stack and cut in  $\frac{1}{2}$  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  $\frac{1}{2}$ .
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)  
Top the nachos with mango yogurt 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.

### Officer Andy's Safety Corner

