

Happy Apple Salsa with Baked Cinnamon Pita Chips

Ingredients:

- q 4 teaspoons sugar
- q ½ teaspoon ground cinnamon
- q 4 rounds pita bread, split
- q Nonstick cooking spray
- q 2 tablespoons jelly
- q 2 medium apples, diced
- q 2 tablespoons finely diced celery
- q 2 tablespoons finely diced carrot
- q 2 tablespoons raisins
- q 2 teaspoons lemon juice

Directions:

1. Preheat oven to 350°F.
2. Combine sugar and cinnamon in a small bowl. Cut pitas into wedges; place on ungreased baking sheet. Spray lightly with cooking spray; sprinkle with cinnamon-sugar mixture. Bake for 10 minutes or until lightly browned. Set aside to cool.
3. Meanwhile, begin dicing the apples, celery, and carrot (don't forget to peel the carrot first!).
4. Place jelly in medium microwavable bowl; microwave on high for 10 seconds. Stir in apple, celery, carrot, raisins, and lemon juice.
5. Serve salsa with pita chips.