

Tortilla Dippers *recipe provided by Jodie Fitz*

4 Whole grain tortillas
1 tablespoon Price Chopper sugar
1 ½ teaspoons Price Chopper cinnamon
6 – 8 oz. Price Chopper chocolate morsels
Water
Strawberries

Pre-heat the oven to 375 degrees.

Mix together the sugar and cinnamon in a bowl and set aside.

Using a pizza cutter, cut each tortilla into eight triangular pieces by cutting the pizza into half, then fourth's then eighth's. Place the tortilla wedges onto a non-stick baking sheet. Using a basting brush or paper towel, simply wet the top of the tortilla and sprinkle the top with cinnamon-sugar. Bake for approximately 15-20 minutes, until the tortillas are crunchy, but only slightly browned. Remove them from the oven and let cool.

Melt the chocolate by placing the morsels into a glass bowl and heating them in the microwave on high for one minute. Stir until the chocolate has melted fully. If the chocolate needs to be melted further, place the bowl back into the microwave for 30 second intervals, stirring in between. Using a spoon, drizzle the melted chocolate back and forth on the tortilla's and let set until the chocolate has hardened.

In a food processor, blend the strawberries. Place the blended strawberries in a bowl on a tray with the tortilla chips surrounding it as a healthy dip option. Strawberries go great with these cinnamon-chocolate tortilla dippers.

Alternative Serving Option: Rinse, dry and slice the strawberries in half. Bake the tortillas as directed and drizzle the chocolate on top. Place a half of strawberry on each tortilla before the chocolate has set. Let the chocolate set and serve.

