



## ***Fruit Nachos***

1 pkg. Azteca® Flour Tortillas

1/2 cup sugar

1 tsp. ground cinnamon

nonstick cooking spray

1 container yogurt, flavor of your choice

sliced fresh fruit (nectarines, peaches, bananas, kiwi, etc.)

assorted berries (blueberries, sliced strawberries, raspberries, etc.)

Preheat oven to 375°F. In a small bowl or plastic bag combine sugar and cinnamon. Cut each tortilla into 6 or 8 wedges. Place wedges, in a single layer, on baking sheets. Spray wedges with cooking spray. Sprinkle with sugar mixture. Bake 5-7 minutes or until wedges are light brown and crisp. Remove chips to a wire rack to cool. To serve, place chips on serving plate. Drizzle with yogurt and top with sliced fruits and berries. Serve immediately.