



Nachos for dessert? You bet. These nachos make for a fresh alternative that's a healthy way to end any meal.

## **Ingredients**

1 package Azteca® Flour Tortillas 1/2 cup sugar

1 teaspoon ground cinnamon Nonstick cooking spray

1 container yogurt, flavor of your choice sliced Assorted berries (blueberries, sliced strawberries,

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

## **Directions**

Preheat oven to 375° F. In small bowl or plastic bag, combine sugar & 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.