

Peach Salsa with crispy cinnamon and sugar chips

Ingredients:

2 ripe peaches
½ tsp fresh thyme
2 tbs fresh chopped mint
4 tbs honey
2 dashes ground cinnamon
Pinch fresh ground nutmeg

Directions:

Remove the pit from the peach and slice into little chunks (about 1cm cubes). Combine honey, chopped mint, thyme cinnamon and nutmeg in bowl and toss in peaches.

Preheat oven to 325 degrees. Place whole wheat tortillas wraps on baking sheet, brush with melted butter and sprinkle cinnamon and sugar on it. Bake in oven until crispy, about 10 min. Remove from oven and let cool to touch and slice into triangles. Scoop up Peach Salsa with yummy, crispy cinnamon and sugar chips.