

# Mango Salsa Sundaes

*These delightful ice cream sundaes are served in unique tortilla shells with tropical fruit salsa on top.*

- 12 (8-inch) flour tortillas
- ¼ cup sugar
- ½ teaspoon **Panry Korintje Cinnamon**
- 2 tablespoons butter or margarine, melted
- 1 cup strawberries, hulled and finely diced
- 1 ripe mango, peeled and finely diced (see Cook's Tip)
- 1 kiwi, peeled and finely diced
- 1 lime
- ¼ cup sliced almonds, coarsely chopped
- 1 jar (11.75 ounces) strawberry ice cream topping
- 3 cups vanilla ice cream

## Cook's Tips ▼

- To peel and finely dice a mango, use the **Paring Knife** to cut thin slices from both ends of the fruit. Stand mango upright, stem end down, on **Cutting Board**. Using **Utility Knife**, carefully cut off peel from top to bottom. Slice off flesh alongside the large, flat pit; finely dice flesh.
- If desired, 1 cup finely diced fresh or canned peaches can be substituted for the mango.

**1** Preheat oven to 350°F. Trim tortillas to form triangles using **Pizza Cutter**; discard scraps. Cut a 1-inch slit in each side of triangles. Combine sugar and cinnamon in **Flour/Sugar Shaker**; mix well. Place butter in **Prep Bowl**; microwave on HIGH 20-30 seconds or until melted. Brush tortillas with butter using **Pastry Brush**; sprinkle with sugar mixture. Press tortillas into wells of **Stoneware Muffin Pan**. Bake 18-20 minutes or until golden brown and crisp. Remove from oven; cool 5 minutes. Remove shells from pan to **Stackable Cooling Rack**; cool completely.

**2** Hull strawberries using **Cook's Core®**; slice using **Egg Slicer Plus®**. Finely dice strawberries, mango and kiwi using **Chef's Knife**. Zest lime using **Lemon Zester/Scorer** to measure 1 teaspoon zest. Juice lime using **Juicer** to measure 1 tablespoon juice. In **Small Batter Bowl**, combine lime zest, juice, strawberries, mango and kiwi; stir gently.

**3** Coarsely chop almonds using **Food Chopper**. For each sundae, spoon 2 tablespoons of the strawberry ice cream topping onto **Simple Additions® Small Square**. Place one tortilla shell onto sauce. Place one scoop ice cream into shell using **Ice Cream Dipper**. Top with fruit salsa using **Medium Scoop**. Sprinkle with almonds; serve immediately.

Yield: 12 servings

**Light** Nutrients per serving: Calories 310, Total Fat 8 g, Saturated Fat 4 g, Cholesterol 20 mg, Carbohydrate 56 g, Protein 4 g, Sodium 140 mg, Fiber 2 g