

Tuna Tortillas with Wicked Fruit Salsa

Tuna Tortillas

- 1/3 c 2 % plain yogurt
- 1/4 c each chopped scallion, cilantro
- 2 t minced canned chipotle chilies
- 2 cans flaked light tuna, strained, or white fish
- 1 T taco seasoning mix
- 8 mini tortillas
- 2 limes

In a medium sized bowl, mix tuna yogurt, onion, cilantro, chilies and seasoning mix. Spoon tuna mixture onto tortillas. Garnish with lime and Wicked Fruit Salsa. Serves 4. As an option, you can heat tortillas, wrapped in foil, for 10 minutes at 350F before adding tuna and salsa.

Wicked Fruit Salsa

- 2 c papaya, finely chopped
- 2 mangoes, finely chopped
- 6 clementines, finely chopped
- 1 apple, finely chopped
- 1 lime, juiced

In a large bowl, combine fruit and lime juice. Refrigerate. Consume leftover Wicked Fruit Salsa in this Breakfast of Champions recipe, or on it's its own as fruit salad.

Jittery Cook