

Wicked Tuna Tortillas with 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 **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 **Fruit Salsa** in the **JC Breakfast of Champions** recipe, or on it's its own as fruit salad.

Jittery Cook