Dessert Nachos

6 6-inch flour tortillas (whole wheat may be used)
5 cups fresh strawberries, divided
2 tablespoons orange juice
3 tablespoons sugar, divided
¼ teaspoon ground cinnamon
16 ounces low fat vanilla yogurt
1 cup shredded coconut

Make tortilla chips: Cut tortillas into triangles, lay them on a baking sheet, and spray with cooking spray. Combine 2 tablespoons of sugar and cinnamon, sprinkle evenly over the tops of the tortillas and bake for 12 minutes or until crisp at 350°F.

Strawberry sauce: Combine 3 cups of fresh strawberries, cleaned and hulled, 2 tablespoons orange juice and 1 tablespoon sugar in a blender. Puree the ingredients until smooth.

To serve: Place cooled chips on a plate. Set out separate bowls containing strawberry sauce, vanilla yogurt, 2 cups of chopped strawberries and 1 cup of shredded coconut. Individuals may prepare and enjoy their own Dessert Nachos.

Serves 10.