

Fruit Salad to Die For!

This Fruit Salad to Die For! the ultimate refreshing side dish! It's is a fresh fruit salad recipe that's easy to make without the extra sugary cream. Just add a little honey and lime and you've got yourself a colorful, healthy fruit salad everyone loves!

A Fresh Take on Fruit Salad

I know Skittles are good, but I'm thinking this has got to be the right way to get a taste of the rainbow. Isn't fruit salad a summer must? I know it's one of the highlights of summer for me, but I'm not talking those frozen whipped topping coated fruit salads.

This recipe shows you how to make fruit salad without (gasp!) the creamy fruit salad dressing that you're used to seeing. This fruit salad leaves plenty of room for all the flavors of the fruit to shine without drenching it in sugar and other random flavors.

A Fruit Salad Recipe with no Cream

This recipe doesn't use any of those packaged pudding mixes or whipped topping. How could I coat all the vibrant and incredible flavors of the fruit with an artificial flavor from a pudding mix?

Let's not ruin a good thing like fresh fruit by coating it with packaged ingredients where we can't even pronounce the ingredients on the label. Honey and lime are where it's at!

For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends

Ingredients

1 can(s)pineapple chunks, in their own juice

1 can(s)mandarin oranges, drained

1 bunchgreen grapes, halved

2bananas

1 pkgstrawberries, sliced however you want

1 boxsmall box of vanilla instant pudding (jell-o brand only – others just don't taste right)

1you can also add other fruits that you like to this as you please

Directions

1Pour the pineapple, juice and all into a bowl. Add the pudding mix and stir until creamy. Stir in the DRAINED mandarin oranges. Add additional fruit and stir in completely until covered and creamy.

2Refrigerate the salad for a while until it is nice and chilled. Don't let it sit too long or the banana's will turn brown. You can also serve right after making this without chilling. Personally, it is much better chilled.