

Choco Fever Dream

Fruit Platter Recipe – Colorful Easy Snack

15 min Prep time	**15 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**Snack** Course

Ingredients

Main Ingredients

- [ ] 2 cups mixed berries (strawberries, blueberries, raspberries)
- [ ] 1 large apple, thinly sliced
- [ ] 1 cup seedless grapes, halved
- [ ] 1 cup pineapple chunks
- [ ] 1 cup melon balls (cantaloupe or honeydew)
- [ ] 2 tbsp fresh lemon juice
- [ ] 1 tbsp honey (optional)
- [ ] A handful fresh mint leaves, torn
- [ ] 2 tbsp toasted almond slivers

Instructions

1. Wash all fruit gently under cool water; pat dry with a clean kitchen towel.
2. Slice the apple, halve the grapes, and cut the pineapple into bite-size pieces; keep berries whole.
3. In a large bowl, toss the fruit with lemon juice and honey, if using, to coat evenly.
4. Arrange the fruit on a large platter, starting with the larger pieces, then fill gaps with berries and mint leaves.
5. Scatter toasted almond slivers and optional edible flowers over the top for a gentle crunch and visual pop.
6. Serve immediately, or cover loosely with plastic wrap and keep refrigerated for up to two hours.

Nutrition per serving

120 kcal	2 g	28 g	2 g
Calories	Protein	Carbs	Fat

Tips & notes

- If preparing ahead, add the lemon juice and honey only after the fruit is sliced to avoid sogginess.
- Use a chilled serving plate to keep fruit fresh longer.
- Feel free to swap in seasonal fruits like kiwi or oranges for variety.