

Choco Fever Dream

Fruit Salad With Honey Lime Dressing

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

Ingredients

Salad

- [ ] 2 cups mixed berries (strawberries, blueberries, raspberries)
- [ ] 1 cup diced pineapple
- [ ] 1 cup diced mango
- [ ] 1 kiwi, peeled and sliced
- [ ] 1 orange, segmented

Dressing

- [ ] 3 tbsp honey
- [ ] 2 tbsp fresh lime juice
- [ ] A pinch of sea salt
- [ ] 5 fresh mint leaves, torn

Optional garnish

- [ ] 2 tbsp toasted coconut flakes

Instructions

1. Wash all fruit gently, pat dry, then cut into bite-size pieces. Keep berries whole if they’re small.
2. In a small bowl, whisk together honey, lime juice, and a pinch of salt until smooth.
3. Place the fruit in a large serving bowl, pour the dressing over, and toss lightly, making sure each piece gets a glossy coat.
4. Scatter torn mint leaves and toasted coconut on top. Let the salad rest for a few minutes, then serve chilled.
5. If you’d like a dip on the side, try our fruit dip for a sweet complement.
6. For a creamier twist, check out the fruit dip with cream cheese.

Nutrition per serving

120 kcal	2 g	30 g	0 g
Calories	Protein	Carbs	Fat

Tips & notes

- Use ripe but firm fruit to avoid a mushy texture.
- Adjust honey to taste; some fruits are naturally sweeter.
- A quick chill of the fruit before assembling enhances the refreshing feel.