

Choco Fever Dream

Fruit Salad With Sour Cream and Marshmallows

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

Ingredients

Main Ingredients

- [ ] 2 cups mixed fresh berries (strawberries, blueberries, raspberries)
- [ ] 1 cup seedless grapes, halved
- [ ] 1 cup cubed watermelon or cantaloupe
- [ ] 1 cup mini marshmallows
- [ ] 1 cup sour cream
- [ ] 2 tbsp honey
- [ ] 1 tbsp fresh lemon juice
- [ ] Fresh mint leaves for garnish

Instructions

1. Wash all fruit gently, pat dry, and cut into bite-size pieces. Place in a large mixing bowl.
2. In a small bowl, whisk together sour cream, honey, and lemon juice until smooth and lightly glossy.
3. Pour the sour-cream mixture over the fruit and toss lightly, ensuring each piece is lightly coated. fruit salad with honey lime dressing
4. Gently fold in the mini marshmallows, then cover and refrigerate for at least 30 minutes. Before serving, scatter fresh mint leaves and an extra drizzle of honey if desired. creamy vanilla pudding fruit salad

Nutrition per serving

210 kcal	3 g	28 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the fruit is very juicy, add a tablespoon of cornstarch to the dressing to keep the salad from becoming watery.
- For extra sparkle, toss in a handful of toasted coconut flakes.
- Marshmallows can be swapped with shredded white chocolate for a richer flavor.