

Zucchini Bread Recipes

Easy 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 berries (strawberries, blueberries, raspberries)
- [ ] 1 cup diced pineapple
- [ ] 1 cup seedless grapes, halved
- [ ] 1 cup cubed honeydew melon
- [ ] 1 cup mini marshmallows

Dressing

- [ ] 1 cup sour cream
- [ ] 2 tbsp honey
- [ ] 1 tbsp fresh lemon juice
- [ ] 1 tsp vanilla extract (optional)
- [ ] Fresh mint leaves for garnish

Instructions

1. Wash all fruit thoroughly, pat dry, and cut into uniform bite-size pieces; place them in a large mixing bowl.



2. In a separate bowl, whisk together sour cream, honey, lemon juice, and vanilla until smooth, letting the scent of lemon brighten the kitchen.



3. Gently fold the dressing over the fruit, being careful not to crush the berries; the mixture should coat each piece lightly.



4. Add the mini marshmallows and toss just enough to distribute them without crushing; they'll stay puffed and soft.



5 Cover the bowl, chill for at least 15 minutes, then garnish with fresh mint leaves before serving.



Nutrition per serving

210 kcal	3 g	30 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the salad will sit for longer than an hour, add marshmallows right before serving to keep them fluffy.
- Taste the dressing after mixing; you may want a splash more lemon for brightness.
- For extra sparkle, sprinkle a pinch of poppy seeds on top.