

Zucchini Bread Recipes

Rainbow Fruit Platter – Colorful Eid Table Delight

15 min Prep time	**15 min** Total time	**8** Servings
Easy Difficulty	**Middle Eastern** Cuisine	

Ingredients

Main Ingredients

- [ ] 1 cup strawberries, hulled and halved
- [ ] 1 cup orange segments
- [ ] 1 cup pineapple chunks
- [ ] 1 cup kiwi slices
- [ ] 1 cup blueberries
- [ ] 1 cup green grapes

For the Light Dressing

- [ ] 2 tbsp fresh lemon juice
- [ ] 1 tbsp honey or agave syrup
- [ ] 1 tsp finely grated lime zest
- [ ] A handful fresh mint leaves, torn

Instructions

1. Wash all fruit thoroughly; pat dry with a clean towel.



2. Slice strawberries, peel and slice kiwi, chunk pineapple, and separate orange segments.



3. In a large bowl, whisk together lemon juice, honey (or agave), and lime zest.



4. Gently toss each fruit group separately with a splash of the dressing, then arrange on a platter in rainbow order: red, orange, yellow, green, blue, purple.



5 Scatter torn mint leaves over the top and drizzle any remaining dressing in a light stream.



Nutrition per serving

120 kcal	2 g	30 g	0.5 g
Calories	Protein	Carbs	Fat

Tips & notes

- Use the ripest fruit available for maximum sweetness.
- If you prefer extra crunch, sprinkle toasted almond slices just before serving.
- A light dusting of powdered sugar adds a festive sparkle without overwhelming flavor.