

THE CULINARY

Playground



Tropical Fruit Salad

Serves 2

- 1/4 cup sweetened coconut flakes
- 1 tablespoon honey
- Zest and juice of 1/2 lime
- 1 tablespoons chiffonade of fresh mint
- 1/2 banana, peeled and sliced on the bias
- 1 small bunch red grapes
- 1/2 mango, peeled, pit removed and chopped
- 1/4 large pineapple, peeled, cored and chopped or 1/4 cup pineapple chunks

Preheat the oven to 350 degrees F.

Spread the coconut out on a baking sheet. Toast until golden, about 5 minutes. Remove from the baking sheet to a small bowl to cool.

In a large bowl, whisk together the honey, lime zest and juice and mint. Add fruit and toss, making sure all the fruit is coated with the dressing.

Sprinkle with the toasted coconut right before serving.