

## Tropical Fruit Salad with toasted coconut

*makes 10 servings*

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### INGREDIENTS

2 mangos, cut into bite-sized chunks  
3 kiwis, sliced  
1 large papaya, cut into bite-sized chunks  
2 Granny Smith apples, cut into bite-sized chunks  
2 oranges, cut into supremes  
1/2 cup fresh blueberries  
1/2 cup fresh red or green grapes  
1/2 cup fresh strawberries, cut into pieces  
2 bananas, sliced  
1 cup Tropicana Pure Premium Orange Juice  
2 cups shredded coconut, toasted  
3 tbsp honey, optional

### DIRECTIONS

1. Preheat the oven to 350 degrees.
2. Place the coconut on a baking sheet lined with parchment paper and bake in the preheated oven until toasted (approx. 4 minutes).
3. Remove from the oven & cool.
4. Place all the fruit together in a large mixing bowl and toss together with the orange juice.
5. Once the coconut has cooled, toss with the fruit and serve.
6. For additional sweetness, drizzle the salad with the honey.

### NUTRITION FACTS:

247 calories; 7g fat (6g saturated fat); 48g carbohydrate; 2g protein

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