

Summer Fruit Salad with Jalapeno Mint & Lime

Servings: 4

Prep Time: 20 minutes



INGREDIENTS

- 1 tablespoon olive oil
- 1 tablespoon lime juice
- 1 jalapeno, seeded and minced
- 2 tablespoons shaved coconut (optional)
- 1 tablespoon scallion, chopped
- 1 tablespoon fresh mint leaves, chopped
- 1 teaspoon lime zest
- 1/4 teaspoon kosher salt
- 2 cups blueberries
- 1 cup pineapple, chopped
- 1 cup mango, chopped
- 3 kiwis (1 cup), peeled and sliced in half moons

INSTRUCTIONS

- 1 In a bowl, whisk olive oil, lime juice, scallion, mint leaves, lime zest and kosher salt until blended.
- 2 Stir in blueberries, pineapple, mango, kiwi and jalapeno.
- 3 Top with shaved coconut, if desired.

About This Recipe

Your party platter just got a lot more colorful. This summer fruit salad with jalapeno mint and lime is a (lightly) spicy, unexpected take on a classic. Not only is it easy, but it's healthy, too – an excellent source of vitamin C. Vibrant and juicy, your tropical summer fruit salad with jalapeno, mint and lime will be a standout at every shindig.



Grab a
boost of
blue