Lucky Fruit Salad

The recipe and photography for this post were provided by our friends at <u>Melissa's Produce</u>.

Serves 4

Ingredients

For the Salad

- 2 oranges
- 4 tangerines
- ¹/₂ pineapple, cut into chunks
- ¹/₄ cup pomegranate seeds (pomegranate arils)

For the Dressing

- 1 cup strained orange juice
- 1 Tbsp. fresh lime juice
- 1 tsp. grated lime zest
- 1/4 tsp. salt
- 3 Tbsp. honey
- 1/4 cup toasted flaked coconut
- 1 star fruit, sliced

Instructions

- 1. Peel tangerines and cut along white membranes to release segments.
- 2. Place citrus segments, pineapple chunks and pomegranate seeds in a medium-size bowl.
- 3. Combine dressing ingredients in a bowl; mix well. Pour dressing over fruit; gently toss to coat. Refrigerate for 2 hours.
- 4. To serve, scoop chilled salad into coconut bowls (optional). Just before serving, sprinkle toasted coconut over fruit and garnish with star fruit.

