# Thai Fruit Salad

## Description

his beautiful Thai fruit salad recipe is a taste of paradise. Tropical fruit - or a mixture of tropical and local fruit - is tossed together in a sweet coconut-lime fruit salad dressing that enhances but never overwhelms the luscious taste of the fruit. Choose your own combination of fruit for this easy fresh fruit salad. If making it for a party, consider serving your fruit salad in a pineapple boat, as pictured here, just follow the link below for easy instructions. ENJOY

## Summary

**Yield:** 1
**Prep Time:** 15 minutes
**Category:** Fruits
**Cuisine:** American

## Ingredients

- 1 1/2 cup cubed papaya
- 1 cup cubed pineapple
- 1  banana
- 1 cup cubed mango
- 1 cup sliced strawberries
- 1 cup dragon fruit cubed
- 1/4 cup coconut milk
- 1 tbsp fresh lime juice
- 2 tbsp brown sugar

## Instructions

Stir fruit salad dressing ingredients together in a cup until sugar dissolves. Set aside.

Place all the fresh fruit in a mixing bowl.

Pour the dressing over and toss well to mix.

Pour or scoop the fruit salad into a serving bowl, or into a prepared pineapple boat (as pictured).

Garnish just before serving with a star fruit slice.

## Notes

1 cup other fruit, local OR exotic such as blueberries, melon, dragon fruit, lychees, longans, or rambutans
Garnish: starfruit slices

** See word doc Fruit concerning buying and slicing fruit