

## **HAWAIIAN FRUIT SALAD**

Source: Quick Cooking March/April 2002 (Denise Pope)

Prep/Cooking Time: less than 1 hour

### **INGREDIENTS:**

1 whole fresh pineapple  
1 can (15 oz) mandarin oranges, drained  
1 1/2 C sliced fresh strawberries  
1 1/2 C green grapes, halved  
1 1/4 C pina colada-flavored or vanilla yogurt  
1/2 C flaked coconut, toasted, divided  
1/4 - 1/2 tsp coconut or vanilla extract

### **DIRECTIONS:**

Stand pineapple upright & vertically cut a third from 1 side, leaving leaves attached - set cut piece aside. Using paring knife or grapefruit knife, remove strips of pineapple from large section, leaving 1/2" shell - discard core. Cut strips into bite-sized chunks. Invert shell onto paper towels to drain. Remove fruit from small pineapple piece & cut into chunks - discard peel. Place shell in serving basket or bowl.

In another bowl, combine pineapple chunks, oranges, strawberries & grapes. Combine yogurt, 1/4 C coconut & extract - spoon over fruit & stir gently. Spoon into pineapple shell - sprinkle with remaining coconut.

Serves: 6