



Hawaiian Ambrosia Salad



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Introduction

Hawaiian Ambrosia Salad is a delightful and refreshing dish that brings a taste of the tropics to your table. This salad combines a medley of fruits, creamy texture, and a hint of sweetness, making it a perfect side dish for gatherings or a light dessert. With its vibrant colors and enticing flavors, it is sure to impress both friends and family.

Detailed Ingredients with measures

- 1 cup mini marshmallows
- 1 cup shredded coconut
- 1 cup crushed pineapple, drained
- 1 cup mandarin oranges, drained
- 1 cup chopped maraschino cherries, drained
- 1 cup sour cream
- 1 cup whipped topping

Prep Time

Prep Time: 15 minutes

Cook Time, Total Time, Yield

Cook Time: 0 minutes

Total Time: 15 minutes

Yield: Serves 8-10 people



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Detailed Directions and Instructions

Prepare the Ingredients

Gather the ingredients needed for the Hawaiian Ambrosia Salad, including canned mandarin oranges, canned pineapple, mini marshmallows, shredded coconut, and whipped topping.

Drain the Fruits

Open the cans of mandarin oranges and pineapple. Drain the juice from both cans thoroughly to avoid excess liquid in the salad.

Combine the Fruits

In a large mixing bowl, combine the drained mandarin oranges and pineapple pieces. Add in the mini marshmallows and shredded coconut.

Add the Whipped Topping

Fold in the whipped topping gently to the fruit mixture until everything is evenly coated and well combined.

Chill the Salad

Cover the mixing bowl with plastic wrap or a lid. Place the bowl in the refrigerator to chill for at least one hour before serving. This allows the flavors to meld together.

Serve the Salad

Once chilled, give the salad a quick stir. Serve in individual bowls or a large serving dish. Enjoy this refreshing salad as a side or dessert.

See also Brown Butter Mushroom Pasta Recipe

Notes

Fruit Variations

You may substitute or add other fruits such as grapes or cherries to customize the salad to your taste.

Whipped Topping Alternatives

For a lighter option, consider using Greek yogurt instead of whipped topping, though it will change the texture and flavor slightly.

Storage Instructions

Leftover salad can be stored in an airtight container in the refrigerator for up to three days.



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Cook techniques

Mixing

Combining ingredients thoroughly is essential to ensure even distribution of flavors and textures in the salad. Use a large mixing bowl to gently fold the ingredients together.

Chilling

Allow the Hawaiian ambrosia salad to chill in the refrigerator for at least an hour before serving. This helps the flavors meld together and enhances the overall taste.

Layering

When preparing the salad, consider layering certain ingredients for a visually appealing presentation. This adds an attractive element to the dish, making it more enticing.

Garnishing

Add a finishing touch to the salad with fresh fruits or shredded coconut on top. This not only enhances the flavor but also adds a pop of color.

FAQ

Can I use different fruits in the salad?

Yes, you can substitute or add various fruits according to your preferences. Options like strawberries, peaches, or kiwi can provide different flavors and textures.

Is it possible to make this salad vegan?

Absolutely! Use dairy-free whipped topping and ensure the ingredients are plant-based to create a vegan version of this salad.

How long can I store the Hawaiian ambrosia salad?

The salad can be stored in an airtight container in the refrigerator for up to 3 days. However, for the best texture, it's recommended to eat it fresh.

See also Pepperoni Dip

Can I prepare this salad ahead of time?

Yes, you can prepare the salad a day in advance. Just make sure to keep it refrigerated to maintain freshness and flavor.

What can I serve with Hawaiian ambrosia salad?

This salad pairs well with grilled meats, barbecue dishes, or can be served as a refreshing side at potlucks and gatherings.



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Conclusion

The Hawaiian Ambrosia Salad is a delightful blend of tropical flavors and creamy textures that can brighten up any gathering. Its vibrant combination of fruits, marshmallows, and coconut makes it a perfect side dish or dessert for summer barbecues, potlucks, and family gatherings. This salad is not only easy to prepare but also customizable, allowing you to incorporate your favorite fruits and add a personal touch to every serving.

More recipes suggestions and combination

Fruit Salad Variations

Experiment with different fruits like strawberries, blueberries, or kiwi to create a vibrant fruit salad. Consider adding a drizzle of honey or a sprinkle of mint for added freshness.

Coconut Cream Pie

Try making a coconut cream pie for a decadent dessert. The creamy filling paired with a crisp crust offers a delightful taste of the tropics.

Layered Jello Cups

Create colorful layered jello cups using different flavors of jello and whipped cream. This fun treat is visually appealing and can be customized for any occasion.

Tropical Smoothie Bowl

Blend together your favorite tropical fruits, yogurt, and a splash of coconut milk to create a smoothie bowl. Top it off with granola,

shredded coconut, and more fresh fruits for a satisfying breakfast or snack.

Pineapple Upside-Down Cake

Bake a classic pineapple upside-down cake for a sweet and tangy dessert. The caramelized pineapple adds a unique twist that complements any tropical-themed meal.

See also [Crispy Homemade Pasta Chips Recipe](#)



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