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Lime Ambrosia Fruit Cup

Prep Time: 30 mins

Total Time: 30 mins

Ingredients

- ❖ 8 cup(s) fresh fruit, melon, strawberries, seedless grapes, and peaches (cut up)
- ❖ 1/2 teaspoon lime peel, finely shredded
- ❖ 3 tablespoon lime juice
- ❖ 1 tablespoon honey
- ❖ 1/2 teaspoon ginger, ground
- ❖ 1/3 cup(s) coconut, toasted

Preparation

1. Cut up fresh melon, strawberries, seedless grapes, and peaches to equal 8 cups. Combine 1/2 teaspoon finely shredded lime peel, 3 tablespoons lime juice, 1 tablespoon honey, and 1/2 teaspoon ground ginger; pour over fruit and toss. Top with 1/3 cup toasted coconut just before serving.

