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Fresh Fruit with Citrus Mint Dressing

Total Time: 20 mins

Ingredients

- 1/4 cup(s) orange juice
- 1 tablespoon mint, fresh
- 1 teaspoon honey
- 4 cup(s) assorted fresh fruit (such as cut up pineapple, halved or quartered strawberries, quartered kiwifruit slices, cut up papaya, and/or cut up mango)

Preparation

1. For dressing, in a medium bowl, whisk together orange juice, mint, and honey. Add fruit to dressing; toss lightly to coat.

