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Summer Citrus Fruit Salad

- 1 Cup Fat Free creamy vanilla yogurt (from 2-lb container)
- 1 Tbsp gluten-free mayonnaise or salad dressing
- 1/4 Tsp grated orange peel
- 2 Tbsp orange juice
- 1 Pint (2 cups) strawberries, sliced
- 1 Kiwifruit, peeled, cut up
- 1 Small bunch seedless green grapes, cut in half
- 1 Can (11 oz) mandarin orange segments, drained

- 1) In large glass or plastic bowl, mix yogurt, mayonnaise, orange peel and orange juice.
- 2) Gently stir remaining ingredients into yogurt mixture. Cover; refrigerate at least 1 hour but no longer than 4 hours.

Makes 8 Servings

