

Winter Fruit Salad with Maple-Lime Dressing

Winter Fruit Salad with Maple-Lime Dressing is a healthy and gluten-free salad that utilizes seasonal winter fruit. The ingredient list includes red apples, pears, clementine oranges (or mandarin oranges), kiwi fruit, dried

cranberries, and pomegranate seeds. This salad is a perfect holiday side dish for Thanksgiving, Christmas, or New Year's Eve.

Course

Salad

Cuisine

American

Keyword

fruit salad, winter fruit salad, winter salad

Prep Time

20 minutes

Cook Time

10 minutes

Total Time

30 minutes

Servings

6 servings

Calories

196kcal

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Ingredients

Winter Fruit Salad:

- 2 red apples cored and diced
- 2 pears cored and diced
- 4 clementine oranges peeled and separated into segments
- 3 kiwi fruit peeled and sliced into thin rounds and then silce rounds into quarters
- 1/2 cup dried cranberries
- 1 cup pomegranate seeds

Maple Lime Dressing:

- 2 tablespoons maple syrup
- 1 tablespoon lime juice freshly squeezed

Instructions

- 1. Combine all salad ingredients (except the dressing ingredients) in a large bowl.
- 2. In a separate small bowl, whisk together the dressing ingredients (maple syrup and lime juice).
- 3. Pour the dressing over the salad and gently toss to coat.
- 4. Serve immediately.

Nutrition

Calories: 196kcal | Carbohydrates: 50g | Protein: 1g | Fat: 1g | Sodium: 5mg | Potassium: 452mg | Fiber: 7g | Sugar: 36g | Vitamin A: 485IU | Vitamin C: 66.7mg | Calcium: 56mg | Iron: 0.5mg