

# Boujee Fruit Salad

## RECIPE

### INGREDIENTS

- 2 cups watermelon diced
- 2 dragon fruit diced, about 2 cups
- 1 papaya diced, about 1 ½ cups
- 1 mango diced, about 1 ½ cups
- 1 cup pineapple wedges, ½-inch thick
- 3 kiwi quartered, ¼-inch thick slices, about 1 cup
- 1 large banana ½-inch thick slices, about ¾ cup
- ¼ cup honey or pure maple syrup
- 1 teaspoon lime zest
- 2 tablespoons lime juice
- ¼ cup coconut chips or shreds (optional) for garnish
- 1 tablespoon thinly sliced mint

### DIRECTIONS

1. In a large bowl, add watermelon, dragon fruit, papaya, mango, pineapple, kiwi, and banana. If using red fleshed-dragon fruit, wait to add on top after mixing to prevent staining the other pieces.
2. In a small bowl, whisk together honey, lime zest, and lime juice.
3. Drizzle the dressing mixture over the fruit. Gently toss to combine. Cover and refrigerate if not serving immediately.
4. Heat a small pan over medium heat. Add the coconut, shake and toast until lightly browned, about 2 to 4 minutes. Immediately transfer to a bowl to cool.
5. Right before serving, garnish the salad with some toasted coconut and mint.
6. Enjoy with our Albariño Pét-Nat or your favorite Hawk Haven wine!

YIELDS: 8 CUPS

PREP TIME: 30 MINUTES

COOK TIME: 5 MINUTES

TOTAL TIME: 35 MINUTES