



Citrusy Fruit Salad

Prep: 25 minutes

Cook: 5 minutes • Serves: 10

- $\frac{2}{3}$ cup fresh orange juice
- $\frac{1}{3}$ cup fresh lemon juice
- $\frac{1}{3}$ cup packed brown sugar
- $\frac{1}{2}$ teaspoon grated lemon zest
- $\frac{1}{2}$ teaspoon grated orange zest
- 1 teaspoon vanilla extract
- 2 cups cubed fresh pineapple
- 2 cups strawberries, hulled and sliced
- 3 kiwi fruit, peeled and sliced
- 3 bananas, sliced
- 2 oranges, peeled and sectioned
- 1 cup seedless grapes
- 2 cups blueberries

1. In small saucepan, heat orange juice, lemon juice, sugar, lemon zest and orange zest to a boil over medium-high heat; reduce heat to medium-low. Simmer 5 minutes or until slightly thickened; remove from heat. Stir in vanilla extract; let cool.

2. In large bowl, toss remaining ingredients; pour cooled sauce over fruit. Cover and refrigerate at least 3 hours before serving.

*Approximate nutritional values per serving (1 $\frac{1}{4}$ cups):
189 Calories, 1g Fat (0g Saturated), 0mg Cholesterol,
4mg Sodium, 38g Carbohydrates, 4g Fiber, 2g Protein*