

Cranberry Fruit Salad

Just Say Yes to Fruits and Vegetables

This is a creative way to use canned fruit in your cupboard.



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Cranberry Fruit Salad
Serves 12 • Serving: ½ cup



This can also be a new twist on cranberry sauce for your next holiday meal.

Ingredients:

- 1 can (16 ounces) cranberry sauce
- 5 bananas, peeled
- 1 can (20 ounces) crushed pineapple, drained

Directions:

1. In a large bowl, mash the cranberry sauce with the back of a spoon until smooth.
2. Slice the bananas and place into the bowl with the cranberry sauce.
3. Add pineapple. Stir gently. The pineapple keeps the bananas from turning brown.
4. Refrigerate leftovers.

This material was funded by USDA's Supplemental Nutrition Assistance Program – SNAP.

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