# 4 Ingredients Fruit Salad with Mango Pulp

Desserts are my weakness and I am sure many will agree with me. Give this 4 Ingredients Fruit Salad with Mango Pulp a try to satisfy your sweet tooth along with a good serving of fruit.





Prep Time	Total Time
15 mins	15 mins

Course: Dessert Cuisine: Indian Diet: Vegetarian Servings: 6 Servings

Calories: 262kcal Author: Sandhya Ramakrishnan

#### **Ingredients**

- 3 cups Mixed fruits I used 1 apple, 1 banana, few grapes and strawberries –
  3 cups (chopped)
- 15 oz Mango pulp About ½ a can
- 7 oz Sweetened condensed milk about half a can
- 3/4 cup Whipped cream more or less based on how creamy you want it

#### **Instructions**

- 1. In a large bowl combine the mango pulp, condensed milk and the whipped cream.
- 2. Whisk it well to make it smooth and creamy.
- 3. Wash and chop all the fruits to bite size pieces and add it to the mango pulp mixture.
- 4. Mix it gently, cover and refrigerate for few hours before serving.

#### **Notes**

## **Expert tips and FAQ's**

• Fresh mango pulp would work great in the recipe. I use canned pulp as they are available more easily.

- Use good quality mango pulp for the fruit salad recipe for the best mango flavor.
- Use as many or as little variety of fruits. I have used apples, grapes, oranges, bananas and berries in the recipe.
- Chopped nuts can also be used for crunch in the salad.
- We can make it a day before and refrigerated until ready to serve. This makes it very easy to make for large parties.

### **Nutrition**

Calories: 262kcal | Carbohydrates: 53g | Protein: 4g | Fat: 5g | Saturated Fat: 3g | Cholesterol: 17mg | Sodium: 65mg | Potassium: 239mg | Fiber: 2g | Sugar: 47g |

Vitamin A: 2199IU | Vitamin C: 13mg | Calcium: 115mg | Iron: 9mg