

Pomegranate Ambrosia Salad



Total: 40 min
Yield: 8 servings

Ingredients:

1/2 cup pecans
1/3 cup sour cream
2 tablespoons heavy cream
1/2 teaspoon freshly grated lemon zest plus 1 tablespoon lemon juice
Pinch ground ancho chile powder
Kosher salt
2 1/2 cups chopped fresh pineapple
Two 11-ounce cans mandarin oranges, drained and rinsed
3/4 cup pomegranate seeds
2/3 cup mini marshmallows
1/2 cup unsweetened flaked coconut

Directions:

1. Preheat the oven to 350 degrees F.
2. Spread the pecans on a baking sheet and bake until lightly toasted, about 7 minutes. Cool completely, then very roughly chop.
3. Mix the sour cream, heavy cream, lemon zest and juice together in a large bowl along with the ancho powder and 1/4 teaspoon salt. Add the pineapple, oranges, pomegranate, marshmallows, coconut and pecans and toss to combine. Serve immediately or refrigerate until ready to serve.