



# FRUIT SALAD WITH CINNAMON YOGURT DRESSING

TIME: 11 MIN

SERVES: 2

Salatschwester | Your Salad Bestie 

## INGREDIENTS

- 1 kiwi
- 1 apple
- 1 mandarin
- 3.5 oz (100 g) grapes
- 5.3 oz (150 g) plant-based yogurt (e.g. soy yogurt)
- 2 tbsp chopped nuts (e.g. almonds, walnuts, cashews)
- cinnamon to taste
- 2 tbsp agave syrup
- optional: 1 tbsp raisins
- also delicious: banana, orange, pomegranate, or your favorite fruit

## DIRECTIONS

1. Wash the fruit, peel and core if needed. Cut into bite-sized cubes or thin slices.
2. Mix yogurt with cinnamon and agave syrup to taste.
3. Arrange the fruit on a plate for example in a fan shape. Drizzle with the yogurt mixture.
4. Sprinkle with chopped nuts and optional raisins. Serve immediately.

## Notes

- Use seasonal fruits: Choose fresh, in-season fruits for the best flavor and sweetness. In winter, pomegranate, citrus fruits, and kiwi are great choices.
- Add some crunch: Besides nuts, you can sprinkle granola or toasted coconut flakes on top for extra texture.
- Enhance the flavor: A squeeze of fresh lemon or orange juice prevents the fruit from browning and adds a refreshing tang.
- Make it creamier: If you prefer a richer texture, mix the yogurt with a bit of coconut cream or nut butter.
- Boost the sweetness naturally: Instead of agave syrup, try maple syrup, honey (if not vegan), or mashed ripe banana for natural sweetness.
- Let it sit for a bit: Allowing the salad to sit for 10–15 minutes before serving helps the flavors meld together.
- Experiment with spices: Besides cinnamon, try a pinch of nutmeg, cardamom, or vanilla extract for a unique twist.