# **Taste**ofHome



# Pistachio Ambrosia

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For a fruity, satisfying dessert, we like this smooth and creamy pudding. Since the recipe makes a big batch, it's nice for a potluck. Try it the next time warm weather makes you crave a cool and slightly sweet treat. -Carol Lynn Chizzoniti, Holbrook, New York

**TOTAL TIME:** Prep: 10 min. + chilling **YIELD:** 16-20 servings.

### Ingredients

2 cans (17 ounces each) fruit cocktail
2 cans (20 ounces each) pineapple chunks
2 cans (11 ounces each) mandarin oranges
4 packages (3.4 ounces each) instant pistachio pudding mix
2 cups sour cream
1 carton (12 ounces) frozen whipped topping, thawed
Chopped pecans, optional

## Directions

**1.** Drain fruit cocktail, pineapple and oranges, reserving 3 cups juice. Set fruit aside; pour juice into a 4-qt. bowl. Add pudding mix and mix until smooth. Stir in sour cream. Add whipped topping and mix until smooth. Fold in fruit; chill for several hours. Top with pecans just before serving if desired.

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