

Best Piña Colada Salad - A Tropical No-Bake Summer Treat

Best Piña Colada Salad ???



TIME
5 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 1 cup crushed pineapple, drained
- 1 cup coconut flakes
- 1 cup whipped cream (or whipped topping like Cool Whip)
- 1 cup mini marshmallows
- ½ cup chopped maraschino cherries
- ... cup chopped pecans or macadamia nuts
- A splash of coconut rum (for adults!)

DIRECTIONS

- 1.** Mix the Ingredients: In a medium bowl, stir together the drained crushed pineapple, coconut flakes, whipped cream, and mini marshmallows until fully combined.
- 2.** Chill: Cover and refrigerate for at least 1 hour to let the flavors meld and the marshmallows soften slightly.
- 3.** Serve and Enjoy: Serve chilled as a sweet side dish, fruity dip, or no-bake dessert. Garnish with a maraschino cherry or toasted coconut if you're feeling fancy.

TIPS FOR SUCCESS

Drain the pineapple well to prevent excess liquid.

Use sweetened coconut for classic flavor or unsweetened to reduce sugar.

Make it ahead - it's even better after chilling overnight.

Fold in 1 cup of mini whipped topping after chilling.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/best-pina-colada-salad-a-tropical-no-bake-summer-treat/>