

Watergate Salad: Fluffy Pistachio, Pineapple & Marshmallow Delight

Watergate Salad: Your Fluffy, Retro, and Utterly Delicious Dessert or Side!



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INGREDIENTS

- 1 (3.4 oz) package instant pistachio pudding mix (dry mix)
- 1 (20 oz) can crushed pineapple in juice, undrained
- 1 cup mini marshmallows
- $\frac{1}{2}$ cup chopped pecans (optional)
- $\frac{1}{2}$ cup shredded sweetened coconut (optional)
- 1 (8 oz) container whipped topping (like Cool Whip), thawed
- Maraschino cherries and extra pecans for garnish (optional)

Swaps and Notes:

Instant Pistachio Pudding Mix: Ensure you use instant pudding mix, not cook-and-serve. This is crucial for it to set without cooking. The pistachio flavor and green color are iconic.

Crushed Pineapple: Use the can of crushed pineapple undrained. The juice from the pineapple is what activates the pudding mix and creates the creamy texture.

Mini Marshmallows: Add chewiness and extra sweetness.

Pecans & Coconut: These add fantastic texture and flavor, but are optional if you have allergies or preferences. Toasted pecans or coconut would add even more depth.

Whipped Topping: Thawed whipped topping (like Cool Whip) provides the light, airy, and stable base for the salad. Freshly whipped cream can be used, but

it might not hold its fluffiness as long.

Garnish: Maraschino cherries and extra pecans add a classic touch and visual appeal.

Directions:

Combine Pudding & Pineapple: In a large mixing bowl, combine the dry instant pistachio pudding mix and the undrained crushed pineapple (including all its juice). Stir vigorously with a spoon or whisk until the pudding completely dissolves and the mixture thickens. It will become quite thick.

Fold in Marshmallows & Nuts/Coconut: Fold in the mini marshmallows, chopped pecans (if using), and shredded sweetened coconut (if using). Stir gently to combine.

Gently Fold in Whipped Topping: Gently fold in the thawed whipped topping until it is fully incorporated and the mixture is light and fluffy.

Be careful not to overmix, as this can deflate the whipped topping.

Chill: Cover the bowl with plastic wrap and refrigerate for at least 1 hour before serving.

This chilling time allows the flavors to meld and the salad to firm up to the perfect fluffy consistency.

Garnish & Serve: Garnish with maraschino cherries and additional pecans, if desired, just before serving. Enjoy this delightfully fluffy and flavorful salad!

Tips for Success:

Undrained Pineapple is Key: The juice from the pineapple activates the instant pudding mix. Do not drain the pineapple!

Instant Pudding Only: Make sure you're using instant pudding mix, not cook-and-serve.

Gently Fold: Be gentle when folding in the whipped topping to maintain the airy, fluffy texture.

Chill Time: Don't skip the chilling step. It's essential for the pudding to set properly and for the flavors to meld.

Serve Cold: Watergate Salad is best served well-chilled.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

For a truly classic, crowd-pleasing dessert that feeds a big family, don't miss my [This Big Family Banana Pudding Is My Favorite Classic Dessert to Feed a Crowd](#).

If you're a fan of quick and incredibly easy no-bake desserts, check out my [This Easy Ice Cream Sandwich Cake Is My Favorite No-Bake Summer Dessert](#) or my [This No-Bake Oreo Cream Pie Is My Favorite Quick Dessert Hack](#).

For an incredibly indulgent chocolate treat, check

out my These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession.

Final Thoughts:

DIRECTIONS

1. Making : Watergate Salad is incredibly simple - just combine and chill for a delightfully fluffy result!
2. Combine : Pudding & Pineapple: In a large mixing bowl, combine the dry instant pistachio pudding mix and the undrained crushed pineapple (including all its juice). Stir vigorously with a spoon or whisk until the pudding completely dissolves and the mixture thickens. It will become quite thick.
3. Fold in : Marshmallows & Nuts/Coconut: Fold in the mini marshmallows, chopped pecans (if using), and shredded sweetened coconut (if using). Stir gently to combine.
4. Gently : Fold in Whipped Topping: Gently fold in the thawed whipped topping until it is fully incorporated and the mixture is light and fluffy. Be careful not to overmix, as this can deflate the whipped topping.
5. Chill: Cover the bowl with plastic wrap and refrigerate for at least 1 hour before serving. This chilling time allows the flavors to meld and the salad to firm up to the perfect fluffy consistency.
6. Garnish & : Serve: Garnish with maraschino cherries and additional pecans, if desired, just before serving. Enjoy this delightfully fluffy and flavorful salad!
7. Tips for Success: Undrained Pineapple is Key: The juice from the pineapple activates the instant pudding mix. Do not drain the pineapple!
8. Instant : Pudding Only: Make sure you're using instant pudding mix, not cook-and-serve.
9. Gently : Fold: Be gentle when folding in the whipped topping to maintain the airy, fluffy texture.

10. **Chill** : Time: Don't skip the chilling step. It's essential for the pudding to set properly and for the flavors to meld.
11. **Serve** : Cold: Watergate Salad is best served well-chilled.
12. **Serving Suggestions and Pairings**: Watergate Salad is a versatile dish that can be served as a light dessert or a sweet side dish at any casual gathering. It's especially popular at potlucks, picnics, barbecues, holiday meals, or family reunions. It pairs well with other classic comfort foods or grilled items. For other fun, easy-to-make, sweet, or fruity desserts, consider my Strawberry Pineapple Pound Cake or my delightful Banana Pudding Rice Krispie Treats.
13. **Storage and Leftover Tips**: Store any leftover Watergate Salad in an airtight container in the refrigerator for up to 3-4 days. The marshmallows might soften slightly over time, but the flavors will remain good. Freezing is not recommended as it can affect the texture of the whipped topping and marshmallows.
14. **More Recipes You Will Love**: If you loved the fluffy texture and nostalgic flavors of this salad, here are a few more delightful dessert recipes that I think you'll absolutely love:
15. For a truly classic, crowd-pleasing dessert that feeds a big family, don't miss my This Big Family Banana Pudding Is My Favorite Classic Dessert to Feed a Crowd.
16. If you're a fan of quick and incredibly easy no-bake desserts, check out my This Easy Ice Cream Sandwich Cake Is My Favorite No-Bake Summer Dessert or my This No-Bake Oreo Cream Pie Is My Favorite Quick Dessert Hack.
17. For an incredibly indulgent chocolate treat, check out my These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession.
18. **Final Thoughts**: Watergate Salad is a delightful, retro classic that brings a unique blend of sweet and creamy flavors to any table. It's incredibly easy to make, always a crowd-pleaser, and perfect for adding a touch of fluffy fun to your meals. Give it a try, and enjoy this nostalgic treat!
19. What's your favorite retro recipe that always brings back good memories? Share your ideas and feedback in the comments below, and don't forget to follow Chef Maniac for more delightful and inspiring recipes!

SWAPS & NOTES

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This is crucial for it to set without cooking.

The pistachio flavor and green color are iconic.

Crushed Pineapple: Use the can of crushed pineapple undrained.

TIPS FOR SUCCESS

Undrained Pineapple is Key: The juice from the pineapple activates the instant pudding mix.

Instant Pudding Only: Make sure you're using instant pudding mix, not cook-and-serve.

Gently Fold: Be gentle when folding in the whipped topping to maintain the airy, fluffy texture.

Chill Time: Don't skip the chilling step.

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

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