

The Ultimate 5-Minute Pistachio Fluff Recipe (Watergate Salad)

The Ultimate Pistachio Fluff: A Retro Classic That Never Goes Out of Style



TIME
3-5 min

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INGREDIENTS

Pistachio Pudding Mix: 2 boxes (instant). Make sure it's the instant kind, not the cook-and-serve version!

Crushed Pineapple: 1 large can (20 oz). Crucial note: Do not drain the juice! That liquid is what hydrates the pudding mix.

Whipped Topping: 12 oz (like Cool Whip), thawed.

Chopped Pecans: 1/2 cup for the base, plus more for garnish.

Mini Marshmallows: 1 1/2 cups of white marshmallows.

Shredded Coconut: 1 cup (optional, but highly recommended for texture).

Garnish: Extra pecans and maraschino cherries for that classic retro look.

DIRECTIONS

- 1. Create the Base:** In a large mixing bowl, pour in the entire can of crushed pineapple (with the juice). Sprinkle both boxes of pistachio pudding mix over the top. Stir it well until the powder is fully dissolved. You'll notice the mixture becomes a deep, dark green and gets very thick.
- 2. Add the Texture:** Fold in your chopped pecans, mini marshmallows, and the shredded coconut. Stir until everything is evenly coated in the green pudding base.
- 3. Make It Fluffy:** This is the most important part. Gently fold in the thawed whipped topping. Use a spatula to scoop from the bottom and turn over the top. You want to keep as much air in the mixture as possible to ensure it stays "fluffy."
- 4. Chill and Serve:** Cover the bowl with plastic wrap and refrigerate for at least 2 hours. This allows the marshmallows to soften slightly and the flavors to meld. Before serving, give it one quick stir and top with extra pecans and maraschino cherries.

SWAPS & NOTES

The Nut Swap: If you aren't a fan of pecans, walnuts work beautifully.

If you have a nut allergy, simply omit them and add extra marshmallows for volume.

The Fruit: While pineapple is traditional, some people like to add mandarin oranges.

If you do this, ensure they are very well-drained so the fluff doesn't become "soupy." **The Cream:** If you prefer real whipped cream over whipped topping, you can use it, but keep in mind that the salad won't stay fluffy as long.

TIPS FOR SUCCESS

Don't Drain the Pineapple: I've seen many people make this mistake.

If you drain the juice, the pudding mix won't have enough liquid to dissolve, leaving you with a gritty, dry mess.

Thaw Your Topping: Ensure your whipped topping is completely thawed in the fridge before you start.

Folding in frozen chunks will result in an uneven texture.

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