

Easy Frog Eye Salad Recipe (Creamy & Fruity Dessert Salad)

Frog Eye Salad - A Sweet, Creamy Classic That Never Goes Out of Style



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INGREDIENTS

- 1 cup acini di pepe pasta
- 1 (20 oz) can crushed pineapple (with juice)
- 1 (15 oz) can mandarin oranges, drained
- 1 cup mini marshmallows
- 1 box instant vanilla pudding mix
- 1 cup cold milk
- 1 (8 oz) container whipped topping
- 1/2 cup shredded sweetened coconut (optional)
- Maraschino cherries for garnish

DIRECTIONS

- 1.** Cook the : PastaBring a pot of salted water to a boil. Cook acini di pepe according to package instructions. Drain and rinse with cold water. Let cool completely.
- 2.** Prepare the : Pudding BaseIn a bowl, whisk pudding mix and cold milk until thickened.
- 3.** Fold in : Whipped ToppingGently fold whipped topping into the pudding mixture until smooth.
- 4.** Combine : IngredientsIn a large bowl, mix cooled pasta, crushed pineapple (with juice), mandarin oranges, marshmallows, and coconut if using.
- 5.** Add : Creamy MixtureFold pudding mixture into pasta and fruit until fully combined.
- 6.** Chill: Cover and refrigerate for at least 2-4 hours (overnight is even better).
- 7.** Garnish and : ServeTop with cherries before serving.

SWAPS & NOTES

and Substitutions Acini di pepe is key for the traditional texture.

Fresh fruit can replace canned, but drain well.

Coconut is optional if you prefer a smoother texture.

Pudding swap: Cheesecake-flavored pudding adds a fun twist.

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Original recipe: <https://chefmaniac.com/easy-frog-eye-salad-recipe-creamy-fruity-dessert-salad/>