



Rosa Marina Fruit Salad

Jacob · 30/09/2024



Prep Time

8 hrs 30 mins

Difficult

Medium

Servings

9 hrs

Description

My boss gave me this recipe and it is fantastic Dont be afraid of the combination of fruit and pasta This makes a great side dish for a potluck or picnic

Ingredients

- - 1 (16 ounce) package Rosa Marina (orzo) pasta - 2 (15 ounce) cans mandarin oranges
- drained and juice reserved - 1 (16 ounce) can pineapple chunks
- drained with juice reserved - 1 (16 ounce) can crushed pineapple
- drained and juice reserved - 1 (4 ounce) jar maraschino cherries
- drained and halved - $\frac{3}{4}$ cup white sugar - 2 large eggs - 3 tablespoons all-purpose flour - 1 (16 ounce) container whipped topping (such as Cool Whip®)

Instructions

1. Bring a large pot of lightly salted water to a boil. Cook orzo in the boiling water
2. stirring occasionally until cooked through but firm to the bite
3. about 11 minutes. Drain and transfer to a large bowl. Add mandarin oranges
4. pineapple chunks
5. crushed pineapple
6. and maraschino cherries to orzo. Combine juice from mandarin oranges
7. juice from pineapple chunks
8. juice from crushed pineapple
9. sugar
10. eggs
11. and flour in a saucepan over low heat; cook
12. stirring often
13. until sauce is thickened
14. 5 to 7 minutes. Remove sauce from heat and cool
15. about 30 minutes. Pour cooled sauce over orzo mixture and toss to coat. Refrigerate until flavors blend
16. 8 hours to overnight. Fold whipped topping into orzo mixture before serving.