

Foodnity Recipes

Mandarin Orange Jello Salad

15 min Prep time	**15 min** Total time	**6** Servings
Easy Difficulty	**American** Cuisine	

Ingredients

Main Ingredients

- [ ] 4 cups fresh mandarin orange segments (about 6–8 oranges)
- [ ] 1 cup orange juice, freshly squeezed
- [ ] 2 tbsp granulated sugar
- [ ] 1 tbsp unflavored gelatin powder
- [ ] 1 tsp lemon zest
- [ ] 2 tbsp whipped heavy cream (optional)

Instructions

1. In a saucepan, warm the orange juice over low heat; sprinkle the gelatin over the surface and let it bloom for 2 minutes.
2. Add the sugar and lemon zest, stirring until the gelatin dissolves completely; remove from heat and let cool to room temperature.
3. If using, fold the whipped cream gently into the cooled gelatin mixture, then carefully stir in the mandarin segments.
4. Transfer the mixture into a shallow dish or individual glasses; refrigerate for at least 30 minutes, or until set.
5. Before serving, garnish with a few extra mandarin slices, a pinch of lemon zest, and a sprig of mint if desired.

Nutrition per serving

160 kcal	2 g	28 g	4 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure the gelatin is fully dissolved before adding fruit to avoid grainy spots.
- For a richer flavor, use a mix of orange and grapefruit juice in equal parts.
- If the salad seems too sweet, add a splash of lime juice to balance.