

## Blueberry Thyme Fruit Salad

*Just Say Yes* to Fruits and Vegetables

*Summertime is a great time to have blueberry thyme fruit salad!*



[jsyfruitveggies.org](http://jsyfruitveggies.org)

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### Blueberry Thyme Fruit Salad

Serves 5 • Serving: 1 cup



*If your peaches aren't yet ripe, place in a paper bag to speed up the process.*

#### Ingredients:

- 2 cups blueberries
- 4 chopped peaches or nectarines
- 1 tablespoon chopped fresh thyme leaves
- 1 teaspoon peeled and grated ginger
- ¼ cup lemon juice
- 1 teaspoon grated lemon peel

#### Directions:

1. In a large bowl, combine all ingredients. Mix well.
2. Chill in the refrigerator for at least 1 hour.
3. Refrigerate leftovers.

This material was funded by USDA's Supplemental Nutrition Assistance Program – SNAP.

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