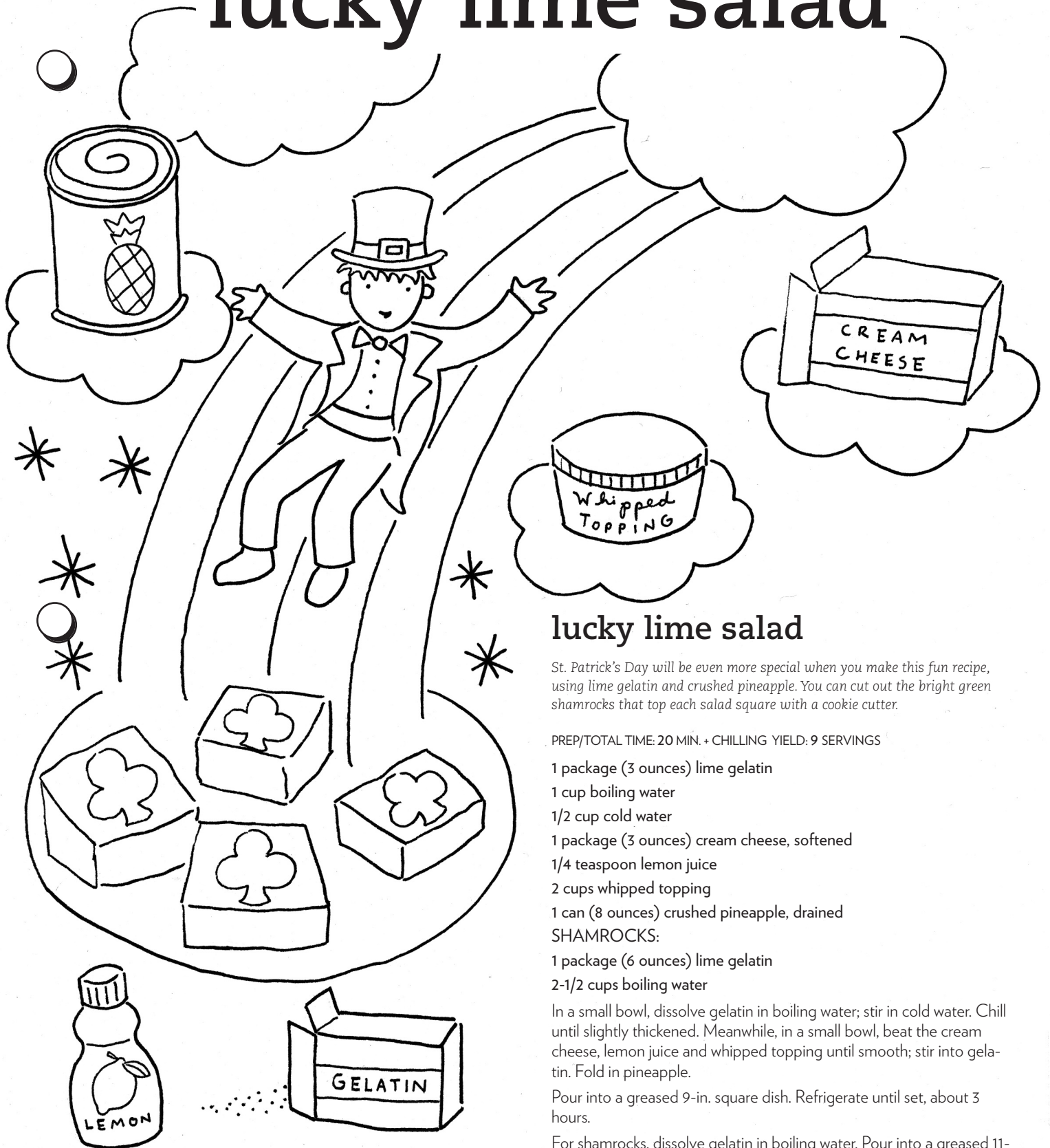


lucky lime salad



lucky lime salad

St. Patrick's Day will be even more special when you make this fun recipe, using lime gelatin and crushed pineapple. You can cut out the bright green shamrocks that top each salad square with a cookie cutter.

PREP/TOTAL TIME: 20 MIN. + CHILLING YIELD: 9 SERVINGS

- 1 package (3 ounces) lime gelatin
- 1 cup boiling water
- 1/2 cup cold water
- 1 package (3 ounces) cream cheese, softened
- 1/4 teaspoon lemon juice
- 2 cups whipped topping
- 1 can (8 ounces) crushed pineapple, drained

SHAMROCKS:

- 1 package (6 ounces) lime gelatin
- 2-1/2 cups boiling water

In a small bowl, dissolve gelatin in boiling water; stir in cold water. Chill until slightly thickened. Meanwhile, in a small bowl, beat the cream cheese, lemon juice and whipped topping until smooth; stir into gelatin. Fold in pineapple.

Pour into a greased 9-in. square dish. Refrigerate until set, about 3 hours.

For shamrocks, dissolve gelatin in boiling water. Pour into a greased 11-in. x 7-in. pan. Refrigerate until set, about 3 hours.

Using a 2-in. shamrock-shaped cookie cutter, cut plain gelatin into nine shamrocks. Cut gelatin mixture into nine squares; top each with a gelatin shamrock.

tasteofhome

Watch for new coloring book pages to add to your Kids in the Kitchen cookbook each month on tasteofhome.com/kids.