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**Magic Carpet Lemon Curd Cups**

An Original Dole Recipe

Inspired by Disney’s *Aladdin*

and Disney’s Ultimate Princess Celebration

**Prep:** 20 minutes plus chilling | **Cook**: 3 minutes | **Serves:** 4

**Categories:** Vegetarian, Gluten Free, Low Sodium

**Allergens:** Egg, Tree Nuts

**INGREDIENTS**

* 2 large eggs
* 1 large egg yolk
* 2 DOLE® Lemons, juiced (about ½ cup)
* ¼ cup raw cane sugar
* 1½ tablespoons cold natural buttery spread with olive oil, cut into ½-inch pieces
* 1/3 cup light coconut whipped topping
* ½ cup DOLE® Raspberries
* ¼ cup finely chopped DOLE® Pineapple
* 2 tablespoons chopped roasted lightly salted pistachios

**DIRECTIONS**

1. **Whisk** eggs and yolk in a medium bowl.
2. **Whisk** lemon juice and sugar in a medium saucepan over medium heat; heat to a simmer. Temper egg mixture by transferring half the lemon mixture into the egg mixture while whisking constantly; whisk egg mixture into saucepan. Reduce heat to medium-low; cook 3 minutes or until thickened, whisking constantly. Remove lemon curd from heat; whisk in buttery spread. Strain lemon curd through fine-mesh strainer into a medium bowl; cover surface with plastic wrap and refrigerate 1 hour. Makes about 1 cup.
3. **Divide** lemon curd into 8 (4-ounce) decorative plastic cups; top with whipped topping, raspberries, pineapple and pistachios.

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**NUTRITION**

Approximate nutritional values per serving (1 cup): 99 Calories (43 Calories from Fat), 5g Fat (6%) (2g Saturated/8%), 0g Trans Fat, 1g Polyunsaturated Fat, 2g Monounsaturated Fat, 70mg Cholesterol (23%), 34mg Sodium (1%), 12g Carbohydrates (4%), 51g Potassium (2%), 1g Fiber (3%), 10g Sugars, 9g Added Sugars, 2g Protein (5%), Vitamin A 4%, Vitamin C 10%, Vitamin D 2%, Calcium 0%, Iron 2%, Vitamin E 2%, Thiamin 2%, Vitamin B6 2%, Phosphorus 2%, Magnesium 2%, Manganese 4%

**Recipe Link:** <https://www.dole.com/en/recipes/all-recipes/magic-carpet-lemon-curd-cups>

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