

Mango Sherbet Delight



Level: Easy

Prep Time: 15 minutes

Serves: 4

Chilling Time: 4 to 6 hours

- 1 (3 oz.) box Mango flavored Jell-O
- 1 cup boiling water
- 1 (8.25 oz.) can crushed pineapple, undrained
- 1 cup mango sherbet
- 1 cup fresh ripe mango, sliced into bite-sized cubes
- 1 (8 oz.) container Cool Whip, for garnish



In a medium bowl, completely dissolve the mango Jell-O in the boiling water. Cool slightly, for about 5 minutes. Add the pineapples and sherbet. Stir until all the sherbet has melted. Fold in the fresh mango cubes. Pour evenly into four clear, individual serving glasses/cups. Refrigerate for 4 to 6 hours, until firm. Garnish with Cool Whip.

Notes:

- Double this recipe if you want to serve in a clear 9x9 baking dish, instead of individual cups.
- I found the Mango flavored Jell-O at Walmart and Safeway.