

DINNERLY



Piña Colada Parfaits with Coconut-Graham Crumble

 25min  2 Servings

Can one bite of a parfait instantly transport you to a beautiful beach? It might sound physically impossible, but these piña colada parfaits are pretty special. Let fresh pineapple and lime, shredded coconut, and a little rum extract work their magic on this classic dessert. We've got you covered!

WHAT WE SEND

- 1 oz unsweetened, shredded coconut ¹⁵
- 1 lime
- 3 oz pkg vanilla pudding mix ^{7,17}
- ¾ oz pkt coconut milk powder ^{7,15}
- 4 oz fresh pineapple
- ¼ oz rum extract
- 3 oz graham cracker crumbs ¹

WHAT YOU NEED

- 1½ cups milk ⁷
- kosher salt
- 4 Tbsp butter ⁷
- sugar

TOOLS

- small nonstick skillet
- microplane or grater
- microwave
- 4 (8 oz) jars or glasses

ALLERGENS

Wheat (1), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 410kcal, Fat 22g, Carbs 51g, Protein 6g



1. Toast coconut

Transfer **shredded coconut** to a small nonstick skillet. Cook over medium-low heat, stirring, until lightly toasted, 1–2 minutes (watch closely as it can burn easily). Transfer to a plate.



4. Assemble & serve

Divide **half of the graham crumble** among 4 (8 oz) jars or glasses. Stir **pudding** to loosen, then divide among jars; top with **remaining graham crumble**. Top with **pineapple**, then sprinkle with **lime zest**.

Serve **piña colada parfaits** garnished with **lime wedges**. Enjoy!



2. Make coconut lime pudding

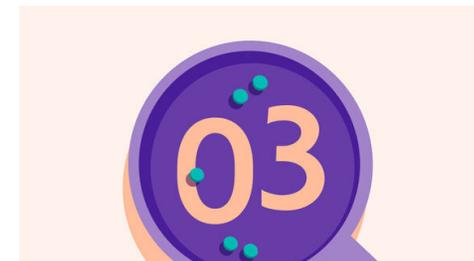
Zest **half of the lime**; set aside until ready to serve.

Juice **half of the lime** into a medium bowl; add **vanilla pudding mix, coconut milk powder, any pineapple juice, ½ cups milk, and ¼ teaspoon each of salt and rum extract**; whisk until smooth. Chill pudding in fridge until ready to serve (it will thicken as it chills).



5. ...

What were you expecting, more steps?



3. Prep crumble & fruit

In a medium bowl, microwave **4 tablespoons butter** until melted. Add **graham cracker crumbs, toasted coconut, 1 tablespoon sugar, and a pinch of salt**. Stir until crumbs are coated in butter.

Coarsely chop **pineapple**. Cut **remaining lime** into 4 thin slices; make a cut in the middle (so it can sit on the edge of a glass!).



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!