

# 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 juicy pineapple, fresh lime, shredded coconut, and a little rum extract work their magic on this classic dessert. We've got you covered! (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 parfait)

## WHAT WE SEND

- 1 oz unsweetened shredded coconut<sup>2</sup>
- 1 lime
- 3 oz vanilla pudding mix<sup>1</sup>
- $\frac{3}{4}$  oz coconut milk powder<sup>1,2</sup>
- 4 oz pineapple cup
- $\frac{1}{4}$  oz rum extract
- 3 oz graham cracker crumbs<sup>3,4</sup>

## WHAT YOU NEED

- $1\frac{1}{2}$  cups milk<sup>1</sup>
- kosher salt
- 4 Tbsp butter<sup>1</sup>
- sugar

## TOOLS

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

## ALLERGENS

Milk (1), Tree Nuts (2), Soy (3), Wheat (4). 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.



### 2. Make coconut lime pudding

Zest **half of the lime**; set aside until ready to serve. Drain **pineapple**; reserve **juice**.

Juice **half of the lime** into a medium bowl; add **vanilla pudding mix, coconut milk powder, pineapple juice,  $1\frac{1}{2}$  cups milk, and  $\frac{1}{4}$  teaspoon each of salt and rum extract**; whisk until smooth. Chill pudding in fridge until ready to serve (it will thicken as it chills).



### 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!).



### 4. Assemble & serve

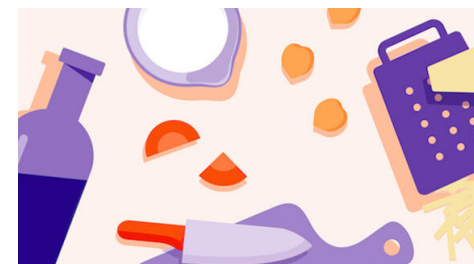
Divide **half of the graham crumble** among 4 (8 oz) jars or glasses. Stir **pudding** to loosen, then divide among jars; top with **remaining graham crumble**. Top with **pineapple**, then sprinkle with **lime zest**.

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



### 5. ...

What were you expecting, more steps?



### 6. ...

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