

Creamy Peach Pudding

Ingredients

- 1 cup acini di pepe or orzo pasta, uncooked
- 29 oz peaches, sliced
- 1 3/4 cups milk, cold
- 3.4 oz vanilla pudding mix, instant
- 1/4 cup granulated sugar
- 3 cups miniature marshmallows
- 2 cups whipped topping



This is a great recipe for special occasions or a night with the family!

Directions

Cook pasta according to package directions; drain and rinse in cold water. Drain peaches, reserving 1/4 cup syrup; chop peaches; set aside.

In a large bowl, whisk the milk, pudding mix, sugar and reserved syrup for 2 minutes. Let stand for 2 minutes or until soft set. Stir in peaches and pasta. Fold in marshmallows and whipped topping. Cover and refrigerate until serving.

Tip: Make it ahead of time and chill it for several hours before serving.

Yield 24 servings

Nutritional Information

Calories 104, Fat 2g, Carbohydrates 21g, Cholesterol 1mg, Sodium 77mg, Fiber 1g, Protein 2g

