




NUTRITION per serving 56g carbohydrates 3g fat 8g protein 581mg sodium | CONTAINS dairy, nuts | vegetarian

 Calories
264

 Prep & Cook Time
5-10 min.

 Cook Within
7 days

 Difficulty
Easy

 Spice Level
Not Spicy



CINCO DE MAYO (BLENDER REQUIRED)

Margarita Smoothie

with pineapple and lemon yogurt

IN YOUR BOX

1 Lime
8 fl. oz. Vanilla Almond Milk
6 oz. Frozen Pineapple
5.3 oz. Lemon Greek Yogurt
2 fl. oz. Agave Nectar

IN YOUR KITCHEN

Salt
Ice
Blender/Food Processor/
Immersion Blender

www.homechef.com/3076

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Thoroughly rinse produce and pat dry

WHILE YOU COOK

- **Heads Up!** The **lime** in this smoothie has many uses. Half the **juice** and **zest** are used in the smoothie. The remaining **lime** is used to coat the rim to help **salt** stick, as well as sliced for a garnish.

FROM THE CHEF

Coarse sea salt is the ideal salt for rimming your glass, but kosher salt works well, too. We do not recommend using table salt, as it can easily overwhelm the smoothie.

Did you know...

Salt has the effect of amplifying flavors, including sweet ones like the pineapple in this smoothie.



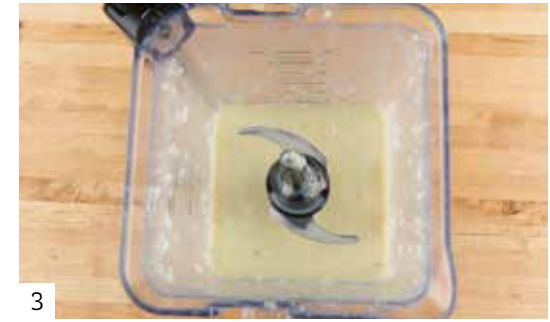
Prepare the Lime

Zest and halve **lime**. Juice one half and cut two ¼” slices from other half. Make a small cut halfway into each lime slice. Reserve remaining lime for next step.



Salt the Glasses

Place 1 Tbsp. **salt** onto a plate. Rub **reserved lime** around the rim of two glasses. Dip rim of each glass into salt to coat.



Blend the Smoothie

Place **all remaining ingredients** and 1 Tbsp. **lime juice** into blender. Blend until smooth, about 1-2 minute. Add 2 cups **ice** and blend until ice is crushed, 1-2 minutes.



Serve up!

Pour **smoothie** into garnished glasses, clip one **lime slice** onto the rim of each glass, and serve!