



Strawberry Frojitos



1/2 of recipe (about 10 oz.): 164 calories, 0g total fat (0g sat. fat), 2mg sodium, 18.5g carbs, 3g fiber, 8g sugars, 0.5g protein

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Prep: 5 minutes



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Ingredients

10 mint leaves

- packets natural no-calorie sweetener (like Truvia) 3
- 2 limes, quartered, for a total of 8 wedges 2 cups frozen unsweetened strawberries, slightly thawed
- 3 oz. rum 1 1/2 cups crushed ice or 8 12 ice cubes

Directions

Divide mint and sweetener between 2 glasses. Add 2 lime wedges to each glass. Muddle (a.k.a. mash) the contents of each glass.

Add strawberries, rum, and ice to a blender. Add 2 tbsp. water and the juice from the remaining 4 lime wedges. Blend at high speed until smooth, stopping and stirring if needed.

Pour into the glasses, and stir.

MAKES 2 SERVINGS

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