

Piña Colada Inspired Smoothie Kit

with Pineapple and Coconut Milk

Breakfast 5-10 Minutes • 1 of your 5 a day • Veggie







Coconut Milk





Pineapple Rings



Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

Cooking tools

Fine grater and blender.

Inaredients

| Ingredients | Quantity | | |
|-------------------------------------|----------|--|--|
| Lime** | 1 | | |
| Coconut Milk | 200ml | | |
| Honey | 30g | | |
| Pineapple Rings | 1 tin | | |
| *Not Included **Store in the Fridge | | | |

Nutrition

| Typical Values | Per serving | Per 100g |
|-------------------------|-------------|----------|
| for uncooked ingredient | 225g | 100g |
| Energy (kJ/kcal) | 1258/301 | 559/134 |
| Fat (g) | 21.5 | 9.5 |
| Sat. Fat (g) | 19.3 | 8.6 |
| Carbohydrate (g) | 23.7 | 10.5 |
| Sugars (g) | 21.6 | 9.6 |
| Protein (g) | 2.6 | 1.2 |
| Salt (g) | 0.13 | 0.06 |
| | | |

Nutrition for uncooked ingredients based on 2 person recipe. Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

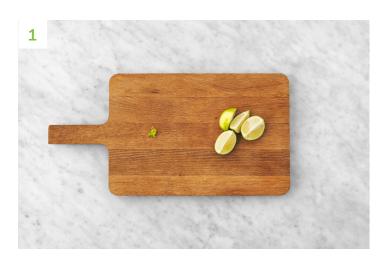
Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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To Start

- a) Zest and quarter the lime.
- **b)** Add the **coconut milk**, **honey**, a squeeze of **lime juice** and a **pinch** of **lime zest**, along with the **pineapple rings** and the **pineapple juice** from the tin into the blender. TIP: Add more lime juice and zest to taste. If your honey has hardened, put the sachet in a bowl of hot water for 1 min to loosen.



Taste and Adjust

- a) Blend until smooth, 1-2 mins, or until the **smoothie** is the consistency you like.
- **b)** If you like your **smoothie** a little sweeter, add extra **honey** to taste.
- c) To make your smoothie colder and thicker, add a few ice cubes and blend until smooth we recommend about 4 ice cubes.



Serve up your Smoothie

a) Divide your **smoothie** between 2 glasses to finish. **TIP**: *Your smoothie is best enjoyed freshly made.*

Enjoy!

