



TROPICAL PINE-PASSION REFRESHER

SERVINGS: 5

PREPPING TIME: 15 MIN

INGREDIENTS:

- 1 ripe pineapple (peeled and chopped)
- 2 passion fruits (scooped)
- 2 limes or 1 lemon (juiced)
- 1 (2-inch) knob of fresh ginger (roughly chopped)
- 2 cups cold water
- 2 tbsp raw honey (or to taste)
- $\frac{1}{4}$ tsp ground turmeric

DIRECTIONS:

1. Add chopped pineapple, passion fruit pulp, lime or lemon juice, ginger, turmeric, honey, and water to a blender.
2. Blend on high until the mixture is fully pulverized and smooth.
3. Strain using a fine mesh sieve or nut milk bag to remove pulp (optional).
4. Serve chilled, or pour into a tall glass over crushed ice.
5. Garnish with a lime slice or pineapple wedge for that island flair.

SAMANTHA'S SERVING SUGGESTION:

Pour over crushed ice in a tall glass with a straw, kick off your shoes, and sip slowly with the sun on your face. For an extra zing, add sparkling water or a splash of coconut water before serving.