

CUCUMBER MARGARITA MOCKTAIL

This refreshing margarita mocktail perfectly combines the cool taste of cucumbers with the delicious tart flavor of fresh limes. It's lightly sweetened with agave and it's alcohol-free!

Active Time: 5 mins | Total Time: 5 mins



INGREDIENTS

- 1 pinch Kosher salt
- 2 lime wedges for rim and garnish (optional)
- $\frac{3}{4}$ cup limeade
- 2 tablespoons fresh lime juice
- 2 slices cucumber, plus more for garnish
- $\frac{1}{2}$ teaspoon agave nectar
- Ice

NUTRITION PROFILE

Nut-Free Dairy-Free Soy-Free Vegan Vegetarian
Egg-Free Gluten-Free

DIRECTIONS

Step 1

If desired, spread salt on a small plate. Rub 1 lime wedge on a cocktail glass rim; dip the rim in the salt.

Step 2

Combine limeade, lime juice, cucumber slices and agave in a cocktail shaker. Break up the cucumbers with a muddler or spoon. Fill the shaker with ice; cover and shake vigorously. Fill the prepared glass (or another cocktail glass) with ice. Strain the cocktail into the glass. Garnish with a lime wedge and additional cucumber slices, if desired.

NUTRITION FACTS

Serving Size: 1 mocktail 116 calories; sodium 126mg; total carbohydrate 29g; dietary fiber 1g; total sugars 24g; added sugars 22g; protein 1g; vitamin c 21mg; calcium 28mg; iron 1mg; potassium 203mg



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