

Mango Lime Kombucharita ~ Kombucharita de Mango y Limón



Kombucharita – Makes 1 ½ cups

1 Champagne/Manila mango, cut into cubes

Zest and juice of 1 lime

1 TBSP honey

1 cup kombucha (flavor of your choice)*

½ cup crushed ice

Salt for rim*

→Add mango, zest, lime juice, honey, and kombucha to blender. Blend for 1 minute or until smooth.

→Using the leftover lime to rub the rim of a glass in order to dampen it. Dip the rim in salt. Add crushed ice to the glass and pour kombucharita over top. Garnish with a slice of lime if desired.

NOTES:

- I used [Health-Ade lemon-ginger kombucha](#) for this recipe, but any citrusy kombucha would work great here. You could even try using a mango kombucha for added mango flavor. The possibilities really are endless.

- I used red Hawaiian salt for added color, but once again you could use any salt or sugar for the rim.

