Mango & Banana Sorbet

This sorbet comes together in minutes and is a flavor-packed customizable treat perfect for beating the Summer heat without any added sugar!

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<th>YIELD</th>
<th>PREP TIME</th>
<th>TOTAL TIME</th>
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<tbody>
<tr>
<td>6 SERVINGS</td>
<td>5 MIN</td>
<td>10 MIN</td>
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**INGREDIENTS**

| 2 cups      | Mango, frozen, cubed or chunked |
| 3 large     | Bananas, ripe, frozen, broken into 1-2” chunks |
| 2 tsp       | Vanilla Extract |
| 2 Tbsp      | Water |

**DIRECTIONS**

1. Gather all necessary equipment and ingredients.

2. In a blender, combine the mango, banana, vanilla and water. Blend on high speed, until a consistent, smooth and creamy consistency is reached, about 2-3 minutes. If the mixture is too thick and will not completely mix, add water 1 Tbsp at a time until it’s nice and smooth.

3. If desired, add in any mix-ins (see chef’s notes).

4. Scrape the sorbet into a small metal bowl or pan. Place the sorbet in the freezer to solidify and harden, about 30 minutes. Scoop mixture and top as desired or serve as is.

**CHEF’S NOTES**

Kick up the flavor in your sorbet by incorporating fresh herbs like mint, basil or shiso. You can also add some fun mix-ins like ground cinnamon, cayenne, PB2 (peanut butter powder) or cocoa powder for a fun twist.

Try topping this sorbet with GCCM’s Chocolate Magic Shell for a delicious magic trick (great for kids and adults alike!)

Using a metal bowl/pan helps the sorbet to harden faster, but any container will do.

Store in the freezer, covered, for up to two months.

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**Nutrition Facts Found on the Reverse Side**
Recipe adapted from Health meets Food: Mango & Banana Sorbet (5/13/19)

Goldringcenter.tulane.edu @culinarymedicine Goldring Center for Culinary Medicine