Melon & Cucumber Agua Fresca



Agua Frescas are traditional drinks in Mexico. Their cooling and refreshing effect make them the perfect beverage to quench your thirst on a hot summer day!

YIELD	PREP TIME	TOTAL TIME
4 SERVINGS	10 MIN	10 MIN

INGREDIENTS

4 cups Melon, peeled, cubed

(watermelon, cantaloupe, etc.)

1 cup Cucumber, peeled, roughly chopped

(about ½ each)

2 each Limes, juiced

2 Tbsp Sweetener of choice

1½ cups Water

CHEF'S NOTES

Play with your food and drinks! Agua Frescas are a great way to use fresh seasonal fruit. Try adding or substituting berries, pineapple, citrus fruits, or fresh herbs to find your favorite combination.

This recipe does contain added sugar, but it is much less than you would find in a soda or bottled drink. Depending on how sweet your melon is naturally, you may not need to add any or all of the sugar! Granulated sugar or honey are good options for adding a little extra sweetness.

DIRECTIONS

- 1. Gather all necessary equipment and ingredients. Prepare all ingredients as described above.
- 2. Add melon, chopped cucumber, lime juice, and sweetener to blender. Start the blender on low and gradually increase to high speed. Keeping the lid attached to the blender, if necessary, use tamper to help push melon and cucumber towards blade. Blend until smooth.
- 3. Add water to pitcher. Stir to combine. Strain through a fine-mesh strainer.
- 4. Serve over ice and enjoy!

Amount Per Serving Calories Autrition Facts 4 servings per container 8 oz. (296g) 8 oz. (296g)

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 5mg	0%
Total Carbohydrate 20g	7%
Dietary Fiber <1g	3%
Total Sugars 16g	
Includes 6g Added Sugars	12%
Protein 1g	2%
Vitamin D 0mcg	0%
Calcium 20mg	2%
Iron 0.5mg	2%
Potassium 230mg	4%

^{*} The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.







