



## MANGO-CHILI MARGARITA

### DIRECTIONS

In a blender combine mango, ice, tequila, lime juice, agave, and cayenne. Blend until smooth and frothy.

Run a lime wedge around the rim of 2 glasses, then pour chili-lime salt onto a plate and rim glasses with salt. Divide margarita between glasses and garnish with lime wedges

PREP TIME



COOK TIME



TOTAL TIME



SERVINGS



### IN THE RAW® PRODUCTS USED

## INGREDIENTS

|                          |                                               |
|--------------------------|-----------------------------------------------|
| <input type="checkbox"/> | 1 large, ripe mango, peeled, pitted and diced |
| <input type="checkbox"/> | 1 cup ice cubes                               |
| <input type="checkbox"/> | 3 ounces silver tequila                       |
| <input type="checkbox"/> | 1 1/2 ounces fresh lime juice                 |
| <input type="checkbox"/> | 1 ounce Agave In The Raw®                     |
| <input type="checkbox"/> | 1/4 teaspoon cayenne pepper                   |
| <input type="checkbox"/> | 2 lime wedges                                 |
| <input type="checkbox"/> | Chili-lime salt                               |



Agave In The Raw®