



SPICED TROPICAL SMOOTHIE

Capture summer bold flavor in every sip with this spiced tropical smoothie. Add Monin Passion Fruit Syrup to a f'real by Rich's Blend n' Serve Mango Smoothie cup and blend with the f'real by Rich's Blend n' Serve Back-of-House Blender. Top with a drizzle of chamoy. Toss a mango spear in Tajin and add as a delicious and eye-catching garnish and serve. Add 1 ½ oz tequila before blending for a boozy version! This clever take on a cocktail is sure to be a smash on beverage menus!

Yield: 1 Smoothie

INGREDIENTS

1 Unit **RICH'S** f'real by Rich's Blend n' Serve Mango Smoothie, 12 Ct, 16 fl. oz. Cups (#80054)

1.5 oz Monin Passion Fruit Syrup

1 oz Chamoy

1 Unit Mango Spear

1 tsp. Tajin, for garnish

1.5 oz Tequila (optional)

DIRECTIONS

- 1 Open a f'real by Rich's Blend n' Serve Mango Smoothie cup. Add 6-8 pumps of the Monin Passion Fruit Syrup.
- 2 Blend the milk shake in your back of house f'real blender.
- 3 Remove the f'real cup from blender. Pour shake into a glass or cup.
- 4 Top the shake with a drizzle of chamoy.



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Roll mango spear in the Tajin and use to garnish the glass. Serve.