



Chili Mango Popsicles

- 2 cups fresh mangos, peeled and pitted
- 3 limes, juiced
- 2 tbs sugar
- 2 tsp chili powder and 1 tsp cayenne pepper (optional)
- 1 tsp salt

In a blender, puree the mango

Add about $\frac{1}{4}$ to $\frac{1}{2}$ cup water if the puree is really thick. You want to be able to pour it into popsicle molds

Add in the lime juice, sugar, chili, cayenne and salt and pulse again to mix

Fill Mickey Mouse Ice Tup molds and freeze for 3-4 hrs until firm

ENJOY!



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