

DINNERLY



Coconut Key Lime Pie Smoothie with Graham Crackers



under 20min



2 Servings

Rain or shine, we're channeling those beachside vibes with our refreshing coconut key lime pie smoothie. All we're missing is a tropical umbrella and a lot of sunscreen. Simply whip it up and gulp it down for a super hydrating meal or snack! We've got you covered!

WHAT WE SEND

- 1 lime
- 2 (½ oz) honey
- ½ oz freeze dried bananas
- 4 oz pineapple cup
- 13.5 oz can coconut milk ¹
- 3 oz graham cracker crumbs ^{2,3}

WHAT YOU NEED

- 2 cups ice cubes

TOOLS

- blender

ALLERGENS

Tree Nuts (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

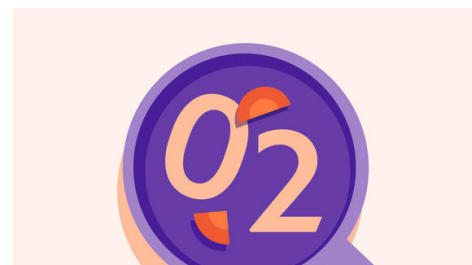
NUTRITION PER SERVING

Calories 460kcal, Fat 16g, Carbs 79g, Protein 7g



1. Juice lime

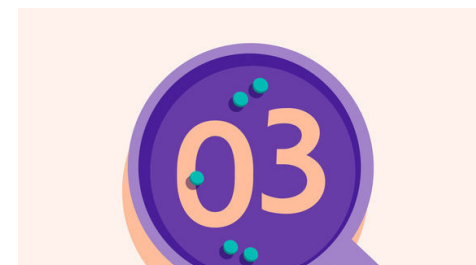
Squeeze **1½ teaspoons lime juice** into a blender; cut remaining lime into wedges for serving.



2. Blend ingredients

To blender with **lime juice**, add **all of the honey, dried bananas, pineapple and its juice, 1 cup coconut milk, and ½ cup graham cracker crumbs**. Blend until smooth.

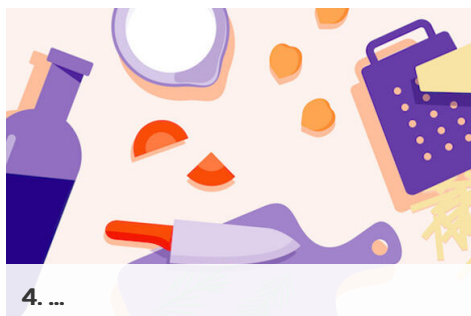
Add **2 cups ice** and blend until smooth.



3. Finish & serve

Dip the rim of a glass into **water**, then into **remaining graham cracker crumbs** to line the rim, if desired.

Serve **coconut key lime pie smoothie** in glasses with a **lime wedge**. Enjoy!



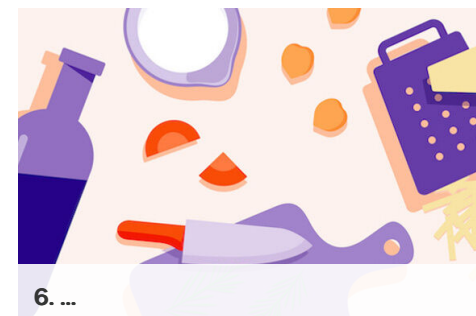
4. ...

What're you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!