## **MANGO PINEAPPLE POPSICLES**

From Thug Kitchen (thugkitchen.com)

- 2 ripe mangos, skinned and cut into chunks, about 2 cups
- 1 cup frozen pineapple chunks
- 1 cup yogurt (you can use coconut yogurt or any dairy free one)
- 2 ½ tablespoons lime juice
- 1 ½ teaspoons ground ginger
- 1. Throw all of that together in a blender and blend until it is smooth.
- 2. Pour the mixture into your molds and let it freeze for at least 8 hours. No molds? Just do it like we all did growing up: small paper cups and popsicle sticks. You could even fill up your ice cube tray and use toothpicks for bite-sized deliciousness. Just make sure your sticks don't go all the way to the bottom of the mold or cups.

