



# Creamy Coconut Orange Margarita

**10**  
minutes  
or less

## INGREDIENTS

½ cup Hy-Vee unsweetened coconut flakes  
1 tbsp orange zest  
2 tbsp Full Circle Market organic light-colored agave nectar  
3 cups ice cubes  
4 oz Hy-Vee 100% orange juice  
4 oz silver tequila  
4 oz triple sec  
2 ½ oz Coco Real cream of coconut  
2 oz fresh lime juice  
1 tsp kosher salt  
Orange slices, for garnish

## PREPARATION

- 1** Place coconut flakes and orange zest in a blender. Cover and blend until finely chopped. Transfer to shallow dish. Brush rims of 4 (10-oz. each) glasses with agave nectar; dip rims in coconut mixture and set aside.
- 2** Place ice cubes, orange juice, tequila, triple sec, Coco Real cream of coconut, fresh lime juice, and kosher salt in a blender. Cover and blend until smooth. Pour into prepared glasses. Garnish with orange slices, if desired.

## NUTRITION FACTS

Calories: 310  
Total Fat: 4.5g  
Saturated Fat: 4g  
Trans Fat: 0g  
Cholesterol: 0mg

Sodium: 1460mg  
Carbohydrates: 36g  
Fiber: 1g  
Sugar: 33g  
Protein: 1g