

# **Mango Frozen Yogurt with Agave Syrup**



Now that the warm weather is here, I keep the ice cream bucket in the freezer all the time, so I am ready for a quick and fast frozen dessert.

This is a very simple and refreshing yogurt dessert. I love the color and the flavor of this frozen yogurt, nothing like the combination of fragrant mango stirred together with the tartness of yogurt...

***Ingredients:***

- 2 large mangoes
- 2 tablespoon vanilla vodka
- 2 tablespoon lemon juice
- $\frac{1}{4}$  cup agave syrup
- 1 cup Greek yogurt

Fresh strawberry and mint leaves for garnish



## **Method:**

Cut the mango in small pieces and blend together with vodka, lemon juice and agave syrup. Add the yogurt to the mango mix and refrigerate for a couple of hours.

Place the mango/yogurt mix into the ice cream maker and follow the instructions of your ice cream maker.

Garnish with strawberry and mint leaves.



If you enjoy this simple recipe for mango frozen yogurt you might want to check on strawberry frozen yogurt as well.



Did you know that there are more than 1000 different varieties of mangos? Mangoes are rich in vitamins, minerals and anti-oxidants. Mangoes contain enzymes that are good tenderizing agent, therefore often used for marinade.

***Thank you for stopping by Simple Recipes and have  
a great week!***