

FRUIT SORBET

Yield: 5-7 Servings | Serving Size: 1/2 cup

Cost/Serving: \$0.41

Ingredients:

Try these refreshing flavor combinations or create your own! **Peach:** 2 (15-ounce) cans sliced peaches in 100% fruit juice (makes 5 servings)

Pineapple: 1 (20-ounce) can crushed pineapple in 100% fruit

juice (makes 5 servings)

Pineapple Banana: 1 (20-ounce) can crushed pineapple in 100% fruit juice plus 1 banana (makes 7 servings)

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Directions:

- 1) Collect all ingredients and freeze cans before starting to prepare the recipe.
- 2) Place cans of fruit in freezer for at least 3 hours. Take out when fully frozen. *
- Run frozen cans briefly under hot water or let them sit on counter for 30 minuets to loosen contents. Remove fruit from the cans and use a sharp knife to cut it into small pieces.
- 4) If using a banana, peel and cut into slices. Banana does not need to be frozen.
- 5) Place frozen, chopped fruit (and banana, if using) in the blender and blend until creamy.
- 6) Serve immediately.
- 7) Freeze any leftovers in a freezer-safe container or sealable plastic freezer bags.
 - *It is okay to freeze these cans overnight. They will not explode.

This recipe and photo are used with the permission of Colorado State University Extension's Eating Smart being Active program.

Nutrition Facts

7 servings per container

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Serving size	1/2 Cup (121g)
Amount Per Serving Calories	50
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 5mg	0%
Total Carbohydrate 14g	5%
Dietary Fiber 2g	7%
Total Sugars 12g	
Includes 0g Added Su	ugars 0%
Protein 1g	2%
Vitamin D 0mcg	0%
Calcium 7mg	0%
Iron 0mg	0%
Potassium 156mg	4%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



Note: Nutrition Facts shown are for Peach Sorbet.

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