

## Mango Papaya Sorbet – makes ~30 scoops



### Ingredients

- 4 Mangos (about 4 cups)
- ½ Large papaya (about 4 cups)
- 1 cup Coconut milk
- Juice from 3 limes

### Directions:

1. Peel and dice the mangos.
2. Cut the ends off the papaya and then cut in half. Scrap out the seeds, then peel and dice the papaya.
3. Freeze the mango and papaya for ~4 hours
4. In a large food processor, puree the mangos, papaya, coconut milk and lime juice.
  - a. If you don't have a food processor, you can use an immersion blender.
5. Transfer to a freezer safe container and freeze for at least 2½ hours.
6. To serve, let defrost slightly and then scoop.
7. Enjoy 😊