



CUCUMBER MICROGREEN MOJITO

15 MINUTES

MAKES 1 SERVING

This refreshing twist on a classic mojito will have you kicking back and relaxing in no time.

INSTRUCTIONS

Micro Green Syrup:

Using a juicer or blender, juice the cucumber and strain with a cheesecloth. Measure the juice.

Use equal amounts of sugar to juice and whisk to combine.

Add Micro Arugula and, using a blender or hand blender, blend until fully mixed. Strain if desired.

Mojito:

Grab your favourite bottle of gin, vodka, or white rum. Pour the alcohol into a tall glass, adding micro green syrup and lime juice, and stir to combine.

Fill glass with ice and top with soda water.

Enjoy!

INGREDIENTS

Micro Green Syrup:

1 Cucumber, peeled and juiced

Sugar

½ Cup of GoodLeaf Micro Arugula

Mojito:

2 oz of Gin, Vodka, or White Rum (your choice)

½ oz of Micro Green Syrup (see above)

¾ oz of Lime Juice, freshly squeezed

Ice

Soda Water



Vertically Farmed. Straight-up Good.™