

Treasure Barrel

# Dragonfruit Lemonade – Refreshing Fruit Drink

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| **10 min**<br>Prep time | **10 min**<br>Total time | **4**<br>Servings |
| **Easy**<br>Difficulty | **Asian-American Fusion**<br>Cuisine | |

## Ingredients

### Main Ingredients

- [ ] 2 cups dragonfruit flesh, cubed
- [ ] 1/2 cup freshly squeezed lemon juice
- [ ] 3 tbsp honey or agave
- [ ] 4 cups cold filtered water
- [ ] 2 cups ice cubes
- [ ] Fresh mint leaves for garnish (optional)

## Instructions

1. Slice the dragonfruit in half, scoop out the flesh, and place it in a blender.
2. Add lemon juice and honey; blend on low until the fruit is smooth, about 30 seconds.
3. Pour in the cold water and blend briefly to combine; taste and adjust sweetness if needed.
4. Stir in ice cubes, garnish with mint or a thin dragonfruit slice, and serve in tall glasses.
5. For a fizzy version, replace half the water with sparkling soda and enjoy the gentle bubbles.

### Nutrition per serving

| 120 kcal | 2 g | 30 g | 0 g |
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| Calories | Protein | Carbs | Fat |

### Tips & notes

- If the drink feels too thick, add a splash more water and blend quickly.
- Using a hand-held immersion blender keeps the texture silkier.
- You can pre-sweeten the water with honey for an even distribution.