

JASMINE GREEN BUBBLE TEA

INGREDIENTS

- 2 tea bags Numi Jasmine Green
- 1 Tbsp. honey
- ¼ cup dried tapioca pearls
- 4 Tbsp. milk of choice

PREPARATION

1. Place 2 tea bags in 1 cup (8 oz.) hot water
2. Steep according to brewing instructions
3. Squeeze bags to release full flavor
4. Stir in honey
5. Let sit 10 minutes until tea concentrate is closer to room temperature
6. Cook tapioca pearls according to package directions; cool on ice.
7. In glass, scoop in 3 to 4 tablespoons of tapioca pearls
8. Pour in tea and milk, then top with ice
9. Serve with wide tapioca straw