

Passion Fruit Margaritas



Prep time 10m | Total time 10m | Yields 6 Servings



Let's toast with these delicious *Passion Fruit Margaritas*. We gave this favorite cocktail the tropical touch we love by simply mixing the sweet flavor of GOYA® **Passion Fruit Cocktail**, GOYA® **Pure Coconut Water**, tequila, lime juice, and orange liqueur. Everything is combined with ice in a pitcher. To serve, simply prepare the glasses by garnishing them with a mix of salt and lime zest, pour in the margaritas... and they're ready to enjoy!

Ingredients

Lime Salt Rim:

1½
tsp.

sea salt

1½
tsp.

lime zest

1

lime wedge

Margaritas:

¾
cup

(from 33.8 oz. tetra pack) GOYA® Passion Fruit Cocktail

½
cup

GOYA® Pure Coconut Water

1
cup

tequila

1/2
cup

GOYA® Lime Juice

1/4
cup

orange liqueur, such as triple sec or Cointreau

Ice cubes

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Directions

- 1 Lime Salt Rim: In small dish, combine salt and lime zest. Rub rim of each serving glass with lime wedge, then dip in salt mixture.
- 2 Margaritas: Add passion fruit nectar, coconut water, tequila, lime juice and orange liqueur to an ice filled pitcher; stir to combine.
- 3 Pour into glasses; serve immediately.

Note: Alternatively, omit salting the rim, and add a pinch of sea salt to the margarita mix.

[Buy Ingredients](#)

Quality Goya products are available at many food stores and supermarkets.

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