

Peppermint Mocha Shakeology Martini

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If you want to be festive without straying too far from with your nutrition goals, this Peppermint Mocha Shakeology Martini is the perfectly chocolatey, minty, slightly boozy solution!

Container Equivalents

$\frac{1}{2}$ Red ♥ □

1 $\frac{1}{2}$ Yellow □

$\frac{1}{2}$ tsp. □

INGREDIENTS

- 1 oz. vegan dark chocolate square, finely grated
- 1 small hard peppermint candy, finely crushed
- $\frac{1}{2}$ cup ice
- 1 cup unsweetened almond milk
- 1 oz. vodka
- 1 packet Peppermint Mocha Plant-Based Vegan Shakeology

INSTRUCTIONS

1. Gently stir together the chocolate and candy on a small plate. Cover the bottom of a second small plate with water. Dip the rim of a chilled martini glass in water, and shake off any excess, then dip the rim in the chocolate mixture to coat. Repeat with a second glass. Place in refrigerator.
2. Place ice, almond milk, vodka, and Shakeology in the blender; cover. Blend until smooth.
3. Divide mixture evenly between two glasses. Serve immediately.

ENJOY!