

Frozen Low-Carb Raspberry Margarita

Hands-on 5 minutes Overall 5 minutes

Nutritional values (per serving, 1 glass): Total carbs: 8.8 g, Fiber: 2.8 g, **Net carbs: 6 g,**

Protein: 0.8 g, Fat: 2.1 g, Calories: 179 kcal,

[Original recipe](#), [Keto Diet App](#) - The ultimate low-carb diet app



Ingredients (makes 1 serving)

[Free & premium keto diet plans](#)

1 heaped scoop [No-Churn Berry Sorbet](#), softened (100 g/ 3.5 oz) or

1/2 cup (75 g/ 2.7 oz) fresh or frozen raspberries and

liquid/powdered sweetener to taste)

1 tbsp fresh lime juice (15 ml)

1/4 cup tequila (60 ml/ 2 fl oz)

4-5 ice cubes, or to taste

sea salt and fresh or dehydrated lime, to serve

Instructions

1. Prepare the [No-Churn Berry Sorbet](#) sorbet by following these [instructions](#). This recipe uses both raspberries and strawberries but you can use just raspberries if you prefer. To do that, simply double the amount of raspberries in the recipe. *Don't have time to prepare the sorbet? Alternatively, you can use fresh or frozen raspberries. If you want your Margarita smooth, you can blend and then strain the berries through a fine mesh sieve or nut milk bag to remove the tiny seeds.*
2. Sprinkle some sea salt on a plate. Cut a wedge of lime and rub it around the edge of the glass, then turn the glass upside down and dip into salt so that the salt coats the rim. Set aside while you make the margarita.
3. Add sorbet, lime, tequila and ice to a blender.
4. Process on high until the ice is finely crushed, around 15 seconds.
5. Pour margarita into glass. Garnish with a wedge of fresh or dehydrated lime or lime. Serve immediately.

More great content on KetoDietApp.com

[Keto calculator](#)

[Best keto recipes](#)

[Complete keto diet food list](#)

[Expert articles & ketogenic guides](#)

[Keto Diet App](#)