



PREP: 15 mins +  
overnight  
setting  
COOK:  
SERVES: 2

## Mango, Coconut & Vanilla Chia Pudding

### Ingredients

2 soft & ripe mangoes  
1 cup light coconut milk  
1/4 cup chia seeds  
3 tsp Queen Vanilla Extract 99% Sugar  
Free & Alcohol Free  
Toasted coconut curls, to serve

### Method

#### STEP 1

Peel and dice one ripe mango and place in a blender with coconut milk and vanilla. Blend until smooth.

#### STEP 2

Pour into a bowl and add the chia seeds. Whisk together for 1 minute then set aside on your bench for 15 minutes until the mixture has thickened slightly and whisk again to evenly distribute the chia seeds.

#### STEP 3

Divide the mixture between 2 glasses and set aside in the fridge for a minimum of 6 hours, or overnight for the pudding to set.

#### STEP 4

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## Method

When ready to serve, peel and dice the remaining mango and add to the top of the chia puddings with toasted coconut curls.

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