

Iced Lychee Mint Green Tea with Strawberries

By: Andrea | Cooking with a Wallflower

Ingredients:

2 cups water
2 bags of green tea
¼ cup mint leaves, more for garnish
1 can of lychee
2 large strawberries, diced
Ice cubes

Yields: 2-3 servings

Directions:

Freeze the lychee ahead of time so that it would be nice and cold when you're ready to use it.

Boil water in a small pot over high heat. Once the water boils, put in the bags of green tea and the mint leaves. Allow them to steep for a few minutes. The longer you leave the tea bags and the mint leaves in the water, the stronger the taste.

Remove the tea bags and mint leaves when the tea is to your taste. Allow the tea to cool down a little.

Open the can of lychee. Measure out about ½ - 1 cup of the lychee syrup, depending on how sweet you like your tea.

Pour both the lychee syrup and the mint green tea into a small pitcher and adjust the amount of syrup to taste. Stir to evenly mix the tea.

Divide the lychee mint green tea into 2-3 glasses. Add about 3-4 lychee fruits into each glass, a few mint leaves, and chopped strawberries. Add 2-3 ice cubes to chill the drink.

Serve cold. Enjoy!