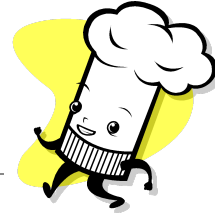


Tapioca Pearls with Green Tea Recipe



2 servings | 82 calories

Ingredients:

For the boba:

6 tablespoons of Tapioca Flour/Starch
(**\$6.61 for a 16 oz bag**).

2 tablespoons of water; heated (to mix with flour)

2 cups of water for pearls to boil in
2 tablespoons of honey (12 oz two pack for \$6.70)

For the tea:

Honey (depends on the person; 12 oz two pack for \$6.70)

Green Tea bags (48 count for \$5.98)

Lemon to add juice (if you desire)



Directions:

- ♥ **For the tea:** In a kettle, boil water for the tea (about 2 or three cups of water) when water has boiled, carefully pour into cups and add tea bags into cups (usually one per cup).
- ♥ **For the boba:** Place tapioca flour or starch in a bowl. Add the hot water directly to the tapioca flour.
- ♥ Mix tapioca flour and water with a fork until they start to stick together. Transfer to a flat surface and knead until the dough becomes smooth.
- ♥ Divide the dough into 2 and roll each forming thin sticks. Using a knife or scissors with parental supervision, Cut them into small pieces. Try to make them as even in size as possible. Roll each piece in between your palms to turn them into small balls.
- ♥ Bring 2 cups of water to a rolling boil in a small pot or saucepan. Add the tapioca pearls to the boiling water and let it cook for 15 minutes or longer until the desired consistency (soft or chewy) is achieved.
- ♥ Remove from heat and let it rest for a few minutes. They will shrink back to the original size.
- ♥ Transfer tapioca pearls in a bowl with a little water and honey.

ENJOY!