



Pomegranate Kombucha Mimosa

A beautiful twist on the traditional champagne and OJ combo, this festive mimosa is a nice and light cocktail with only 3 grams of sugar!

Makes 6 Servings

Ingredients

- 1 bottle of champagne or prosecco*
- 3 fresh oranges, juiced (makes about 1 cup)
- 24 oz Kombucha
- ½ cup pomegranate seeds
- Orange wedges and peel for garnish

*Want to skip the alcohol? Substitute a non-alcoholic champagne or other sparkling beverage.

Steps

1. Set out 6 champagne flutes, and add 1 to 2 tbsp of pomegranate seeds to each glass.
2. To each glass, add 4 tbsp of orange juice, followed by 4 oz of kombucha.
3. Top with champagne or prosecco.
4. Garnish with orange peel and an orange wedge.

Nutrition Information

100 Calories | 6g Carbohydrates | 0g Fat | 1g Fibre | 0g Protein | 0mg Sodium | 3g Sugar

Source: www.therealfoodrds.com