



Warm cocoa made from milk steeped with jalapeno and ginger makes the ultimate adult version of a childhood favorite.

Spicy Mexican Hot Chocolate

Yield: 1 serving

INGREDIENTS	MEASUREMENTS	NUTRITION FACTS <i>(per 1 serving)</i>
Milk	1 1/2 cups	Calories 440 Fat 15g Saturated Fat 8g Cholesterol 40mg Sodium 350mg Carbohydrate 62g Fiber 3g Sugars 33g Protein 17g
SupHerb Farms Fresh Frozen Red Jalapeno	1 tbsp	
SupHerb Farms Fresh Frozen Ginger Purée	1 tsp	
Unsweetened cocoa powder	3 tbsp	
Granulated sugar	2 tbsp	
Salt	Pinch	DIETARY STATEMENTS
Lightly sweetened whipped cream	1/4 cup	
Shaved good-quality dark chocolate	2 tsp	

PREPARATION

1. Combine milk, SupHerb Farms Red Jalapeno (including seeds) and SupHerb Farms Ginger Purée in saucepan. Heat until steaming; cover and remove from heat. Let stand for 10 minutes. Strain and discard solids.
2. Return milk to clean saucepan; whisk in cocoa powder, sugar and salt. Heat, stirring constantly, until steaming and cocoa powder is dissolved.

TO SERVE

Pour into clear mug and top with whipped cream and shaved chocolate.