Brazilian Breakfast

Food for the family! by Camilly Costa

Açai Smoothie

Brazilian Grilled Cheese

Fruit Salad



Ingredients

- ★ 10 tbs of unsweetened açai sorbet
- ★ 1 liter of milk

- ★ 4 slices of Brazilian Minas cheese
- ★ 1 tomato
- ★ oregano to taste
- ★ 4 leaves of lettuce
- ★ 8 slices of bread

- ★ 1 apple
- ★ 10 strawberries
- ★ 2 bananas
- ★ Juice from 2 oranges
- ★ 3 tbs of granola





Step 1

Açai smoothie: blend the açai and the milk until you get a thick creamy mixture.





Step 2

Grilled cheese: start by slicing the tomato into four parts. Make each sandwich by adding one slice of Minas cheese, one tomato slice and one lettuce leaf between two slices of bread. You can also add oregano according to taste. Take the sandwiches to a grill until the cheese is melted.







Step 3

Fruit salad: chop the apple, strawberries, bananas and mango and add them to a bowl. Squeeze the oranges and add its juice to the fruit salad. Enjoy it with some cashew granola!









It's ready!





