

Mango Sago



Ingredients:

- 7oz extra small tapioca pearls (half a bag)
- (2) 12 oz jars of Nata de Coco (coconut jelly), drained
- (1) 12 oz jar of Nata de Piña (pineapple flavored coconut jelly), drained
- (2) 11.6 oz cans of sweetened condensed coconut milk
- (2) 13.66 oz unsweetened coconut milk
- (3) ripe red mangoes, diced

Directions:

1. In a medium sized pot, boil 6 cups of water.
2. Add tapioca pearls while simultaneously stirring the water. Boil for 7-10 mins until the little pearls are almost completely see through.
3. Turn off heat, cover the pot and let stand (about 5 mins) while you assemble the rest of the ingredients.
4. In a large bowl add all of the other ingredients.
5. Drain your tapioca pearls into a fine mesh sieve.
6. Run cold water over the tapioca pearls then pour the tapioca pearls into your bowl with the other ingredients. Mix well.
7. Cover and refrigerate for 1-2 hours.

