

Matcha Green Tea Slushie with Boba

<http://userealbutter.com/2011/02/09/matcha-tea-slushie-boba-recipe/>
from my friends at [Atlas](#)

16 oz. cup filled with ice
milk, soy milk, or almond milk (rice milk is too thin)
1 1/2 tbsps matcha green tea powder
1 oz. Ghirardelli white chocolate syrup (I didn't have this, so I used 1 oz 1:1 simple syrup)
1/4 cup boba (large pearl tapioca), cooked per package instructions

Pour milk over ice into the glass until full. Empty the contents of the glass into a blender. Add the matcha powder and the white chocolate syrup – or in my case, the simple syrup. [Note: To make simple syrup, combine 1 cup water with 1 cup sugar and stir until dissolved. Bring to boil over high heat and let boil for a minute. Remove from heat. Let cool.] **Pro tip:** You may be tempted to omit the syrup, but you need some sort of sugar in there to help bind the liquid to the ice or else you get separation and it will be gross. Blender the contents into a slush. Place the boba in the bottom of the glass and top with the slushie. Makes a little more than a 16-ounce glass.