



Fresh Orange Green Iced Tea



1 servings



10 minutes

INGREDIENTS

Tea Base

- 1 cup green tea, lightly brewed
 - (jasmine green tea works best for a floral aroma.)
- 1 tablespoon sugar syrup
 - Adjust to taste.
- Ice cubes, enough to fill the glass

Fresh Orange Mix

- ½ cup freshly squeezed orange juice
 - Prefer sweet oranges for a natural flavor.
- 1 tablespoon lemon juice
 - Adds brightness and balance.
- Orange slices, for garnish

DIRECTIONS

Step 1: Brew the Green Tea

1. Heat water until just warm—avoid boiling.
2. Steep 1 teaspoon green tea or 1 tea bag for 1–2 minutes max.
3. Remove the tea bag or leaves to prevent bitterness.
4. Let the tea cool for 3–4 minutes.

Step 2: Prepare the Orange Juice

5. Squeeze fresh oranges to collect ½ cup juice.
6. Strain to remove seeds or pulp (optional).
7. Add 1 tablespoon lemon juice for a refreshing tang.

Step 3: Mix and Sweeten

8. Add 1 tablespoon sugar syrup to the green tea.
9. Stir until dissolved.
10. Combine the green tea with the orange mixture if you want an even blend.
 - OR keep them layered by pouring slowly.

Step 4: Assemble the Drink

11. Fill a tall glass with ice cubes.
12. Pour the orange juice into the glass.
13. Slowly pour the green tea over it to maintain a layered look.
14. Add orange slices or mint leaves for garnish.

Pro Tips

- Use cold tea to avoid melting the ice immediately.
- Sweeten lightly—fresh orange juice adds natural sweetness.
- Add lime slices for a tropical twist.
- For a café-style drink, shake everything in a shaker for a smoother texture.