

Zola's Chile Lime Chill-Out Sorbet

A Z Sistas Flavor Lab Original

Sweet, spicy, and refreshingly simple — this sorbet hits like a cool breeze after a hot tour day. Zola whipped it up after craving something ice-cold with flavor that still bites back. Perfect for summer, road trips, or late-night chill-outs with the A/C blasting.

What You'll Need

- 3 cups **frozen watermelon chunks**
 - Juice of **1 lime**
 - 1 tsp **Tajín** (or any chile-lime seasoning)
 - Optional: **fresh mint**, lime zest, or a drizzle of honey
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How to Make It

1. Toss everything into a blender: watermelon, lime juice, and chile-lime seasoning.
 2. Blend until smooth and creamy. Add a splash of cold water or coconut water if needed.
 3. Serve immediately for a slushy vibe, or freeze for 1–2 hours for a firmer sorbet.
 4. Garnish like you mean it — Zola goes heavy on that Tajín.
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Z Sistas Flavor Tip

“Zola keeps frozen watermelon on deck all summer. Ziya eats hers out of a coconut shell with honey and sea salt, because of course she does.”

Cultural Flavor Remix

Ziya's Travel Note:

“Watermelon's been part of our story — from West Africa to the American South to Latin markets worldwide. This version blends that global heat and heritage.”


Want to remix it?


- **MX** Add chamoy and mango
- **JM** Toss in a dash of ginger or jerk spice


- Try Thai basil and a pinch of chili sugar

Z Sistas Travel Kitchen Picks

Flavor on the go? These are must-haves.

 [Portable Travel Blender](#) – Make sorbet wherever you land

 [TSA-Friendly Travel Bowls](#) – For stylish scoops and snack hacks

 *Tag your version with **#ZSistasFlavorLab***

Your remix might show up on our feed or get a shoutout in our next post. Stay chill, stay spicy.

