Pulses © Popsicles

Watch the video featuring a real farm family in Manitoba and then try the recipe below using one or more ingredients found on their farm.

Video courtesy of Great Tastes of Manitoba | Recipe courtesy of MB Pulse & Soybean Growers





When Urban and Rural Collide: The Story of One Manitoba Farm Family

Toban & Jamie Dyck didn't always want to be farmers. Despite having grown up on a farm, Toban was eager to leave the small town and make a life for himself in the city. They lived in downtown Winnipeg and Toronto for many years before making the decision to move home to his family farm to try and build a healthy lifestyle that gave them the best of both worlds.

https://www.youtube.com/watch?v=nAwDLBuwhVI



Pulses are edible seeds from the legume family including beans, peas, chickpeas and lentils. They are a good source of protein, very high in fibre, and low in fat. Pulses provide substantial amounts of vitamins and minerals including iron, potassium, magnesium zinc, and folate. Pulses are also nitrogen-fixing crops that improve the environmental sustainability of cropping systems.

LEARN MORE:

snapAG: Global Protein Consumption snapAG: Protein and Nutrition Manitoba Pulse & Soybean Growers

Creamy Blueberry & Lentil Lime Popsicles

Ingredients

½ cup cooked split red lentils ▶

1 Tbsp grated ginger

1 cup vanilla Greek yogurt 🟲

1 ½ cups fresh blueberries

2 limes, juice and zest

1/3 cup sweetened condensed milk

Method

Step 1

 Place all ingredients into a blender or food processor. Puree until smooth and transfer to popsicle holds.

Step 2

2. Freeze 4-6 hours.

Step 3

 Once popsicles are fully frozen, dip the base of the moods in warm water for a few seconds. This will help with releasing the popsicles.

Step 4

4. Serve immediately and enjoy!



https://youtu.be/fQp6mytAna4

Servings 8 | Total time 4 hr 10 min

