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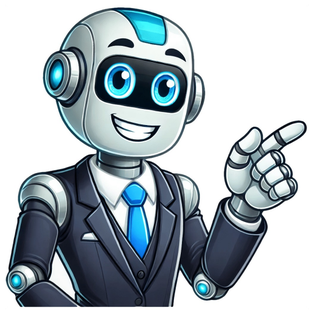

Taco bell frutista freeze

Freezes are a type of soda ice-slush beverage found at Taco Bell. For the history/dates of all Freezes, go here. Current Freezes[] This are the current Freezes that are sold at Taco Bell Past Freezes[] Past Freezes that are not sold at Taco Bell anymore. Caramel Apple Freeze Cherry Sunset Freeze Cherry Twilight Freeze (October 29, 2021 - ?) Crush Orange Vanilla Float Freeze Distortion Freeze Orange Cream Pop Freeze Pineapple Freeze Rockstar Fruit Punch Freeze Sangrita Blast Freeze Strawberry Poppin' Candy Freeze Typhoon Freeze Watermelon Freeze Frutista Freeze Series A type of freeze beverage first served from May 2008 to late 2013. Kickstarted the Freeze beverages as a whole. Mango Strawberry Frutista Freeze Pina Colada Freeze Strawberry Colada Freeze Strawberry Frutista Freeze Triple Berries and Cream Frutista Freeze Licensed Flavor Series A type of freeze beverage with a licensed brand/candy flavor. Airheads White Mystery Freeze Airheads Blue Raspberry Freeze Dr. Pepper Vanilla Freeze Kickstart Black Cherry (Mountain Dew) Freeze Mountain Dew Sangrita Blast Freeze Mountain Dew Spiked Lemonade Freeze Snapple Lemonade Freeze Starburst Cherry Freeze Starburst Strawberry Freeze Lemonade Freeze Series A type of freeze beverage with a lemonade flavor. Every product is independently reviewed and selected by our editors. If you buy something through our links, we may earn an affiliate commission at no extra cost to you. As temperatures rise and the sun starts to shine, there’s no better way to cool down and enjoy the essence of summer than with a refreshing beverage. If you’re a fan of the iconic Taco Bell Strawberry Frutista Freeze, we have exciting news for you. Today, we’re sharing a delightful copycat recipe that brings the taste of this frozen favorite straight to your home. Get ready to embark on a culinary journey as we guide you through the steps to create the perfect Taco Bell Strawberry Frutista Freeze. Taco Bell’s Strawberry Frutista Freeze has long been a beloved treat for its invigorating combination of frozen strawberries, ice, and citrusy notes. The vibrant red slushy drink is a go-to choice for those seeking a burst of sweetness and a cooling sensation, making it an ideal companion for warm days and leisurely moments. While a drive-thru visit is always tempting, crafting the Strawberry Frutista Freeze in your own kitchen adds a personal touch and offers the freedom to tailor the recipe to your taste preferences. Moreover, you can enjoy the same delightful experience without leaving the comfort of your home, and the satisfaction of creating a Taco Bell classic from scratch is truly unbeatable. The Taco Bell Strawberry Frutista Freeze Recipe is a popular choice for several reasons: Recreating the Taco Bell Strawberry Frutista Freeze at home allows you to enjoy the familiar and beloved taste of this iconic beverage without having to leave your kitchen. The recipe captures the essence of the Taco Bell original, offering a refreshing blend of frozen strawberries, ice, and citrusy notes. It’s a perfect drink for quenching your thirst on a warm day. Making the Frutista Freeze at home provides the flexibility to customize the sweetness level, experiment with additional flavors, or adjust ingredients according to personal preferences. This recipe is easy to follow and requires minimal preparation time, making it an ideal choice for a quick and delightful beverage. Homemade versions are often more cost-effective than purchasing beverages from fast-food chains, allowing you to enjoy a similar experience at a fraction of the cost. Trying out the Taco Bell Strawberry Frutista Freeze Recipe at home can be a fun and rewarding culinary experience. It’s a great way to hone your blending skills and experiment with flavors. Whether you’re hosting a gathering or simply treating yourself, this recipe can be easily scaled up to create a shareable and enjoyable frozen drink for friends and family. The Strawberry Frutista Freeze can be enjoyed as a standalone beverage or paired with your favorite Mexican-inspired dishes for a complete and satisfying meal. In essence, the Taco Bell Strawberry Frutista Freeze Recipe offers a taste of nostalgia, the joy of customization, and the satisfaction of creating a popular fast-food treat in the comfort of your own home. To make a homemade Taco Bell Strawberry Frutista Freeze, you will need fresh strawberries, sugar, ice, and a blender. Once the frozen strawberries and sugar are blended, add ice and blend until smooth. Serve immediately for a refreshing and delicious treat. 2 cups frozen strawberries, hulled 1 cup ice cubes 1/2 cup sugar (adjust to taste) 1 cup water 1/4 cup lemon juice 1/4 cup orange juice 2 cups crushed ice Whipped cream (optional) Fresh strawberries for garnish (optional) Now that we know the key ingredients required, let’s dive into the process of making a homemade Taco Bell Strawberry Frutista Freeze. Indulge in the refreshing taste of a Taco Bell Strawberry Frutista Freeze without leaving your home by following this simple guide. Place the strawberries in the freezer for at least 2 hours or until they are completely frozen. In a blender, combine the frozen strawberries, ice cubes, sugar, water, lemon juice, and orange juice. Blend the mixture until it reaches a smooth and slushy consistency. In each serving glass, add 1 cup of crushed ice. Pour the strawberry slushy mixture over the crushed ice. Top each Frutista Freeze with a dollop of whipped cream if desired. Garnish with fresh strawberries for a decorative touch. Insert straws into each glass and serve immediately. Enjoy your Taco Bell Strawberry Frutista Freeze! Sip and savor the refreshing and fruity flavors of this delightful beverage. Perfect for a warm day or as a sweet treat after a meal. Add a unique twist to your Taco Bell Strawberry Frutista Freeze by experimenting with various fruit combinations. Mix and match fruits like kiwi, pineapple, or mango to create your own refreshing blend. Customize the sweetness of your Frutista Freeze by adjusting the amount of sugar or honey added. Opt for a healthier option with agave nectar or stevia for a guilt-free treat. Enhance the flavor profile of your Strawberry Frutista Freeze by incorporating tangy citrus fruits like lemon, lime, or orange. The zesty kick will elevate the taste of your drink. Making your own Taco Bell Strawberry Frutista Freeze at home is a fun and delicious way to enjoy this refreshing beverage. Once you have mastered the recipe, it’s time to think about how to serve and enjoy your homemade creation. Here are some tips to take your Taco Bell Strawberry Frutista Freeze experience to the next level: To add a pop of freshness and enhance the strawberry flavor, garnish your homemade Taco Bell Strawberry Frutista Freeze with fresh strawberry slices. Simply slice a few strawberries and place them on top of your drink before serving. This not only adds visual appeal but also provides an extra burst of fruity goodness with every sip. The Taco Bell Strawberry Frutista Freeze is best enjoyed ice-cold. After preparing your freeze, make sure to chill it in the refrigerator for at least a couple of hours or until it reaches your desired level of coldness. When it’s time to serve, pour it into a tall glass. The tall glass not only looks aesthetically pleasing but also allows you to fully appreciate the vibrant color and texture of the freeze. For a complete Taco Bell experience, consider pairing your homemade Strawberry Frutista Freeze with some savory Mexican snacks. Whether it’s crispy nachos, cheesy quesadillas, or spicy tacos, the combination of the cool and fruity freeze with the savory Mexican snacks creates a balanced and satisfying taste sensation. The sweet and refreshing flavors of the freeze complement the bold and savory flavors of the snacks, resulting in a culinary pairing that is sure to impress. By following these tips, you can elevate your homemade Taco Bell Strawberry Frutista Freeze experience. Remember to garnish with fresh strawberry slices, serve chilled in a tall glass, and pair it with your favorite savory Mexican snacks. Enjoy every sip of this delightful and refreshing beverage! While the recipe is designed for frozen strawberries to achieve the desired slushy texture, you can experiment with fresh strawberries if you’re willing to make a few adjustments. Here are some considerations: Before blending, freeze fresh strawberries for a few hours to enhance the slushy consistency. This step helps mimic the texture obtained from using pre-frozen strawberries. You might need to adjust the amount of ice in the recipe. Fresh strawberries contain more water than frozen ones, so you may need additional ice to maintain the desired thickness. Consider chilling the other liquid ingredients (water, lemon juice, orange juice) before blending to help maintain the cold temperature of the drink. Taste the mixture as you blend and adjust the sugar accordingly. Fresh strawberries can vary in sweetness, so you may need to add more or less sugar based on your preference. Keep in mind that using fresh strawberries may alter the final texture and taste slightly, but it can still result in a delicious and refreshing beverage. Feel free to experiment and tailor the recipe to your liking. Absolutely! You can scale up the Taco Bell Strawberry Frutista Freeze Recipe to prepare a large batch for a party. Here are some tips for making a bigger quantity: Ingredients: Multiply each ingredient by the desired number of servings. Ensure you have a blender large enough to accommodate the increased volume. Blending: Depending on the capacity of your blender, you may need to blend the ingredients in batches to ensure a consistent and smooth texture. Crushed Ice: Prepare enough crushed ice for the entire batch. You can use an ice crusher or a food processor for efficiency. Taste Testing: While blending, periodically taste the mixture and adjust the sugar or other ingredients according to your preferences. It’s easier to make adjustments during the blending process. Chilling: Consider chilling the serving glasses in the freezer before pouring in the Frutista Freeze to help maintain its icy consistency. Presentation: When serving, you can garnish the large batch with whipped cream and fresh strawberries just before guests arrive for an appealing presentation. Preparation in Advance: If you’re planning ahead, you can partially prepare the mixture in advance and store it in the freezer. However, it’s best to complete the blending process just before serving to maintain the optimal slushy texture. By following these tips, you can easily prepare a refreshing and crowd-pleasing batch of Taco Bell Strawberry Frutista Freeze for your party guests to enjoy. The Taco Bell Strawberry Frutista Freeze, like many frozen beverages, is best enjoyed immediately after preparation to preserve its slushy texture and refreshing taste. As time passes, the drink may start to melt and lose its desired consistency. If you have leftovers or need to prepare the beverage in advance, you can store it in the freezer, but it’s important to note that the texture may change upon thawing. The slushy consistency may turn into a more solid, icy state. Here are some general guidelines: Immediate Consumption: For the best taste and texture, serve and consume the Strawberry Frutista Freeze immediately after blending. Short-Term Storage (1-2 hours): If you need to store it for a short period, keep the beverage in the freezer. Stir or blend it again before serving to restore the slushy texture. Long-Term Storage (overnight or longer): If you have leftovers, you can store the Strawberry Frutista Freeze in an airtight container in the freezer. Before serving, allow it to thaw slightly and re-blend to achieve a slushy consistency. Remember that the quality of the drink may diminish with extended storage, and it’s always preferable to consume it fresh for the best experience. Indulge in the sweet and refreshing flavors of this Taco Bell Strawberry Frutista Freeze, a delightful frozen strawberry drink that can be easily recreated at home. With a perfect blend of frozen strawberries, ice, citrusy notes, and a touch of sweetness, this copycat recipe captures the essence of the beloved Taco Bell beverage. Quick to prepare and bursting with fruity goodness, it's an ideal treat for warm days or as a satisfyingly sweet conclusion to any meal. Customize it to your liking and enjoy the Taco Bell experience in the comfort of your own home. BlenderMeasuring Cups and SpoonsServing GlassesStraws 2 cups frozen strawberries, hulled1 cup ice cubes½ cup sugar (adjust to taste)1 cup water¼ cup water¼ cup orange juice2 cups crushed ice Whipped cream Fresh strawberries for garnish Wash and hull the strawberries.Place the strawberries in the freezer for at least 2 hours or until they are completely frozen.In a blender, combine the frozen strawberries, ice cubes, sugar, water, lemon juice, and orange juice.Blend the mixture until it reaches a smooth and slushy consistency.In each serving glass, add 1 cup of crushed ice.Pour the strawberry slushy mixture over the crushed ice.Top each Frutista Freeze with a dollop of whipped cream if desired.Garnish with fresh strawberries for a decorative touch.Insert straws into each glass and serve immediately.Sip and savor the refreshing and fruity flavors of this delightful beverage. Perfect for a warm day or as a sweet treat after a meal. Adjust the sugar quantity according to personal preference. You can always add more or less based on your sweetness level. Experiment with additional ingredients like a splash of grenadine or a handful of mint leaves to tailor the recipe to your taste. Serve the Strawberry Frutista Freeze immediately after preparation for the best slushy consistency. Embrace the joy of summer with the Taco Bell Strawberry Frutista Freeze Recipe. Whether you’re hosting a gathering, lounging by the pool, or simply treating yourself, this homemade version captures the essence of the Taco Bell original. Experiment with flavors, share the love with friends and family, and savor the satisfaction of creating a delicious frozen beverage that brings the taste of summer right to your doorstep. Cheers to sunny days and delightful sips! Karina KariA true culinary enthusiast hailing from the sunny state of California. Passionate, creative, and adventurous in the kitchen, she has carved a remarkable identity as a home chef and a food lover. She believes that cooking is not just about preparing food; it’s an art that allows her to express her creativity and love for her loved ones. Reddit and its partners use cookies and similar technologies to provide you with a better experience. By accepting all cookies, you agree to our use of cookies to deliver and maintain our services and site, improve the quality of Reddit, personalize Reddit content and advertising, and measure the effectiveness of advertising. By rejecting non-essential cookies, Reddit may still use certain cookies to ensure the proper functionality of our platform. For more information, please see our Cookie Notice and our Privacy Policy. Ever craved a Taco Bell Frutista Freeze but didn’t want to leave your couch? Let’s dive into how you can whip up your very own refreshing Frutista Freeze right at home. Wondering how you can recreate that icy, fruity blast of a Taco Bell Frutista Freeze in your own kitchen? You’re in the right place! The Quick Recipe Lowdown To make a Taco Bell Frutista Freeze, you’ll need a blender, ice, your preferred fruit concentrate (like strawberry or mango), and some sugar or simple syrup to taste. The key is to blend these ingredients until you get a smooth, slushy consistency. That’s your homemade Frutista Freeze! For a more authentic experience, try adding a splash of lime juice or a dollop of vanilla ice cream for added zing and creaminess. These little tweaks can take your homemade version to the next level, making it as close to Taco Bell’s as possible. Win Your Taco Bell Fix With Playbite Now, what if we told you that you could enjoy actual Taco Bell meals, including the beloved Frutista Freeze, by simply playing fun games? That’s right! By downloading the Playbite app, you can play casual mobile games and earn rewards like official DoorDash and Taco Bell gift cards. These gift cards can cover your next Taco Bell feast! The Playbite app not only offers a wide range of exciting games but also a unique way to fulfill your Taco Bell cravings without spending a dime. So, why not turn your gaming time into Taco Bell time? It’s a win-win situation! Win official DoorDash gift cards by playing games on Playbite! In case you’re wondering: Playbite simply makes money from (not super annoying) ads and (totally optional) in-app purchases. It then uses that money to reward players with really cool prizes! Join Playbite today! The brands referenced on this page are not sponsors of the rewards or otherwise affiliated with this company. The logos and other identifying marks attached are trademarks of and owned by each represented company and/or its affiliates. Please visit each company's website for additional terms and conditions. Remember those refreshing Frutista Freezes from Taco Bell that disappeared from the menu years ago? That sweet, icy piña colada blend that perfectly cooled you down on hot summer days? Good news! You can recreate this discontinued favorite at home with just four simple ingredients and five minutes of your time. This easy copycat recipe brings back all those tropical flavors you’ve been missing, no drive-thru required. This post contains affiliate links. As an Amazon Associate, I earn from qualifying purchases. The secret to recreating this summer-ready beverage lies in its simplicity. The combination of piña colada mix for tropical flavor, lemon-lime soda for brightness and fizz, and just the right amount of ice creates that signature slushie we all love. By blending these elements at home, you’ll achieve that perfect balance of sweetness and iciness that made the original so popular during Taco Bell’s “Happier Hour” promotions. This is the perfect refreshing Taco Bell drink you will want to make again and again. Unlike the folks on Reddit, you don’t need to fret – you can make your own Pina Colada version at home, this recipe will inspire you to enjoy the summer of Baja all year long. To make this drink, you only need a few simple ingredients: Pour ½ cup piña colada mix into a blender. Add ½ cup lemon-lime soda to the blender. Add 2 cups of ice to the blender. Blend on high speed until completely smooth with no ice chunks remaining. Pour the frozen mixture into glasses. Garnish each glass with a fresh lime slice. Serve immediately for the best texture. Here are the simple recipe steps: Pour the pina colada mix into a blender. Add the lemon-lime soda. Add ice. Blend until smooth. Pour the mixture into a glass and garnish with a lime slice. So why not enjoy this bygone Taco Bell drink today? 4 ounces ice4 ounces pina colada mix2 ounces Sierra Mist or other lemon-lime soda1 slice lime Place all the ingredients into a blender.Blend until the ice has been crushed. Chill ingredients beforehand: Keep the soda and piña colada mix refrigerated for the best frozen texture Ice quality matters: Use fresh ice for cleaner flavor—old freezer ice can pick up odors Blending technique: Start with pulses before full blending to prevent air pockets Serve immediately: These drinks melt quickly, so enjoy right after blending Consistency tip: Blend for less time if you prefer a chunkier ice texture like the original Pre-chill glasses: For an extra-cold drink that stays frozen longer, place serving glasses in the freezer for 15 minutes before pouring Brand selection: Name-brand lemon-lime sodas tend to work better than generic versions for authentic flavor Calories: 83kcal | Carbohydrates: 21g | Protein: 0g | Fat: 0g | Saturated Fat: 0g | Cholesterol: 0mg | Sodium: 25mg | Sugar: 20g | Vitamin C: 2.1mg Transform this freeze version into a cocktail by adding 1 ounce of light rum per serving. The rum complements the tropical flavors while maintaining the refreshing quality of the original. Perfect for summer gatherings or your at-home “Happier Hour.” For 1 serving: Use ¼ cup piña colada mix, ¼ cup lemon-lime soda, and 1 cup ice For 4 servings: Use 1 cup piña colada mix, 1 cup lemon-lime soda, and 4 cups ice Tropical Sunrise: Layer mango at the bottom and strawberry on top Strawberry Frutista: Substitute strawberry syrup for piña colada mix Strawberry Mango Frutista: Use half strawberry syrup and half mango puree Find even more Taco Bell recipes and the best fast food recipes here on CopyKat! There are 280 calories in a 20 oz Strawberry Frutista Freeze from Taco Bell. Most of those calories come from carbohydrates (100%). To burn the 280 calories in a 20 oz Strawberry Frutista Freeze, you would have to run for 25 minutes or walk for 40 minutes.TIP: You could reduce your calorie intake by 50 calories by choosing the 16 oz Strawberry Frutista Freeze (230 calories) instead. -- Advertisement. Content continues below -- According to our website visitors, a 20 oz Strawberry Frutista Freeze is a healthy and nutritious option from Taco Bell, with 60% of voters finding it to be healthy.Let us know what you think! Review the nutrition facts above and then vote on whether you think a 20 oz Strawberry Frutista Freeze is healthy or not.60% of voters think the 20 oz Strawberry Frutista Freeze is healthy. Vote: 3 2 100% of voters think the 20 oz Strawberry Frutista Freeze tastes good. Vote: 5 0 There are 17 Weight Watchers Freestyle Points, 17 WW SmartPoints and 8 WW PointsPlus in a serving of 20 oz Strawberry Frutista Freeze from Taco Bell. Weight Watchers points for the full Taco Bell menu Jump to Recipe Taco Bell Pina Colada Frutista Freeze Copycat is a quick, easy, and refreshing frozen drink that is especially satisfying during the hot summer months! To celebrate completing the first month of Mexican May recipes, I’m sharing a quick, easy, and refreshing copycat recipe for Taco Bell’s Pina Colada Frutista Freeze! While this particular flavor of Frutisa Freeze is not currently available at Taco Bell, it is still one of my favorites! The pina colada freeze combines flavors of pineapple, coconut, lemon, and lime, and in less than 5 minutes, you can be sipping on your own creamy, tropical concoction. If it were possible, this Pina Colada Fruitisa Freeze tastes like summer in a glass. When you sip this yummy, frozen, mixed drink, it’s easy to let the cares of the day melt away and imagine you are on the beach! Cheers! In 2008, Taco Bell launched its new, permanent line of frozen beverage drinks called Frutista Freezes. While the flavors of the Frutista Freezes have changed throughout the years, they are still offered at Taco Bell today. Taco Bell’s Freezes are similar to an Icee, Slurpee, or a frozen mixed drink. Typically, they offer a frozen varieties of soda or fruit. TIP: Taco Bell offers a “Happier Hour” every day from 2-5 p.m. during which they serve their medium-sized drinks, including the Frutista Freezes, for $1! It’s a great way to try their new flavors on a budget! This recipe comes together in less than 5 minutes with only 3 ingredients. Simply, add all the ingredients to a blender, and blend them together. Then, you’ll have a sweet, tropical, frozen treat! For this recipe, I use pre-made pina colada mix which is essential to whipping up this recipe quickly. The pina colada mix contains coconut and pineapple flavors already, so it makes preparation much faster. Most pina colada mixes do not include alcohol, but be sure to check the one you use especially if serving to minors. Any lime-lemon flavored soda will work well in this recipe. Although, my favorite variety of lime-lemon soda is always 7Up. Additionally, you can also make this with diet lime-lemon soda which reduces the number of calories in the drink. For two servings, I recommend using one 12 oz can of soda (or 1 1/2 cups of soda). Using fresh lime juice in this recipe provides such a refreshing citrus flavor. If possible, use freshly squeeze lime juice instead of bottled lime juice. It makes a huge difference! Always clean the outside of any fruit, including limes, you will be slicing with a knife! If you do not clean the outside of the fruit, any bacteria on the outside of the fruit may contaminate the inside of the fruit when you cut into it. No one wants that! TIP: Microwaving the limes helps you get even more juice out of each lime. To get the best results, microwave the whole lime for about 20 seconds. Roll the lime on the counter, beneath your hands, to release the juices even more. Then, cut lime in half, and squeeze juice into the blender. Obviously, Taco Bell does not serve their Pina Colada Frutista Freeze with alcohol. Similarly, you do not have to include alcohol when making it at home. Serving this as a virgin mixed drink keeps it family friendly! However, if you choose, feel free to add 2 oz. of alcohol of your choice. To keep with the Pina Colada theme, I recommend adding a coconut flavored rum such as Malibu Caribbean Rum. Thank you for your support during the month! Because I enjoyed sharing these recipes with you so much, I’d love to keep making this an annual event! Be sure to check out some of my other copycat Mexican recipes: Or try another refreshing beverage that pairs beautifully with your Mexican food: Pineapple Water (Agua de Pina)Purplesaurus Rex Drink Mix The greatest complement for a chef is hearing you love their food! If you love this recipe, please be sure to comment and leave a rating below! The feedback helps me improve my recipes I share, and it helps me reach a wider audience. Tag me in your pictures on Instagram, and please be sure to save this recipe for later on Pinterest, Facebook, or your other favorite social media site! Additionally, be sure to subscribe to my email list on my contact page to never miss a post! Print Pin This recipe comes together in less than 5 minutes with only 3 ingredients. Simply, add all the ingredients to a blender, and blend them together. Then, you'll have a sweet, tropical, frozen treat! Cuisine American, Mexican Keyword Copycat, Pina Colada Prep Time 5 minutes minutes Total Time 5 minutes minutes Author Clean Fingers Laynie 1 cup Piña Colada Mix12 oz Lemon-Lime Soda (1 can, diet or regular)1 Fresh Lime4 cups Ice2 oz Malibu Caribbean Rum (Or other coconut flavored rum) Optional Add piña colada mix, lemon-lime soda, and rum (if using) to a blender.With water, wash and clean the outside of the lime. Microwave the whole lime for 20 seconds. Roll the lime on the counter, beneath your hands, to start to release the juices. Cut lime in half, and squeeze juice into the blender. Add ice to blender, and blend on high until ingredients are fully incorporated and ice is blended into a fine texture. Top with a slice of lime and serve! Cheers! Estimated Nutrition (alcohol not included): Fat 0 g, Carbohydrate 64 g, Dietary Fiber 0 g, Protein 0 g, Sodium 61 mg The history of all the Freezes served in Taco Bell. Background[] The current Freezes replaced the Fruitista Freezes in January 2013. In January 2013, Jeremiah Crisp released the first Baja Blast. He continued to create more Freezes for the Taco Bell community. By release date[] Baja Blast - January 2013 (permanent freeze) Pink Lemonade - January 2013 - September 2013 Pina Colada - January 2013 - September 2013 Distortion - September 2013 - March 2014 Typhoon - September 2013 - June 2014 Kickstart Black Cherry - March 2014 - October 2014 Dr Pepper Vanilla - June 2014 - February 2015 Starburst Strawberry - October 2014 - June 2017 Snapple Lemonade - February 2015 - May 2015 Sangrita Blast - May 2015 - September 2015 Starburst Cherry - September 2015 - February 2016 Rockstar Fruit Punch - February 2016 - April 2016 Crush Orange Vanilla Float - April 2016 - September 2016 Airheads White Mystery - September 2016 - January 2017 Airheads Blue Raspberry - January 2017 - May 2017, June 2017 - December 2017 Mtn Dew Spiked Lemonade - May 2017 - August 2017 Strawberry Poppin' Candy - August 2017 - January 2018 Orange Cream Pop - December 2017 - June 2018, December 2018 - April 2019 Watermelon - June 2018 - August 2018, April 2019 - August 2019 Caramel Apple - August 2018 - December 2018 Cherry Sunset - August 2019 - October 2019 Pineapple - October 2019 - ??? Several other freezes that went unrecorded from 2020 to 2021 Strawberry Lemonade - March 2021 - ??? Blue Raspberry Lemonade - September 2021 - January 2022 Wild Strawberry Lemonade - September 2021 - January 2022 Cherry Twilight - December 2021 - January 2022 Island Strawberry and Blue Raspberry - January 2022 - February 2022 Cherry Sunrise - March 2022 - Current Mango Whip Freeze - June 2022 - September 2022 The Frutista Freeze is Taco Bell's new frozen beverage introduced just as the summer heat began (about mid May). It features real strawberries in syrup over a mixture of ice and strawberry syrup. It's a bit like a 7-Eleven Slurpee in that respect but with more syrup. The high amount of syrup makes for a sweeter strawberry taste. It's quite refreshing with how hot it has been getting around here. The Frutista Freeze also comes in mango flavor and retails for $1.99. However, I got mine for free because I had a coupon! I got strawberry instead of mango flavor using the tried and true "Ask the cashier which one is better?" method. They give you a purple straw with a flared end that serves as a little spoon. That little spoon is actually pretty useful if you want to eat any of those strawberries without having to get another utensil. Taco Bell Restaurant Locations Nutritional Info (16 fl oz) Calories - 230 (from Fat - 0) Fat - 0g (Saturated Fat - 0g) Sodium - 55mg Carbs - 57g (Sugar - 57g) Protein - 0g

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