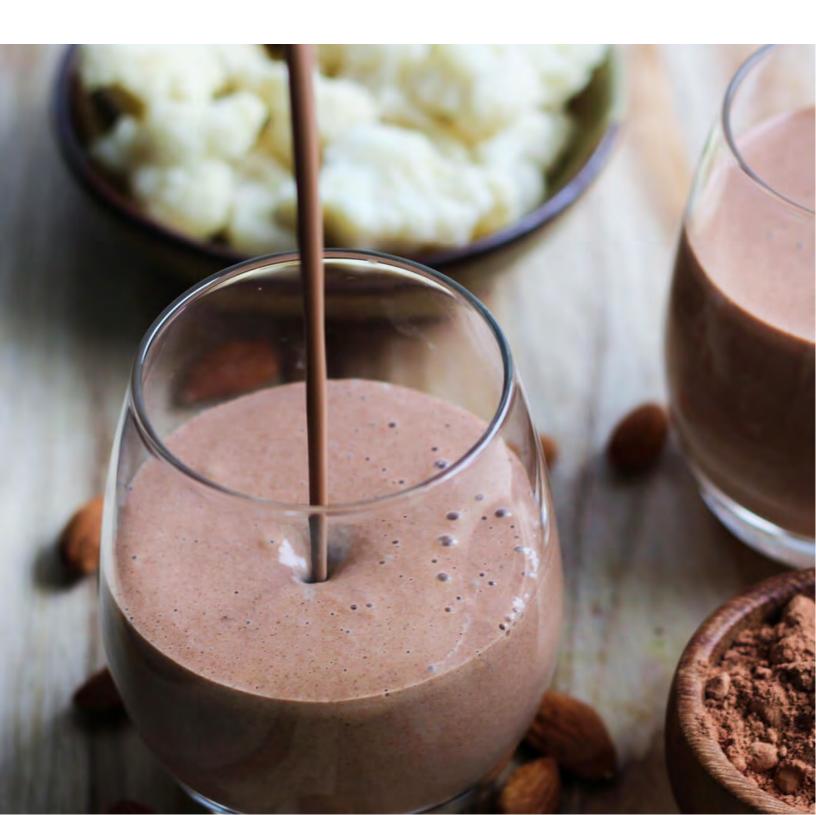


# **Smoothie Recipes**

Created by Swan Integrative Health and Wellness



# **Smoothie Recipes**

Swan Integrative Health and Wellness

This cookbook includes recipes for 36 different smoothie varieties - whether you are a chocolate lover or a berry connoisseur, there's something for everyone! All smoothies can be adjusted to your liking. Some include protein powder and some don't, but protein powder, collagen, greek yogurt or other protein boosters can be added to any recipe. Play around with them until you find some combos that you really love. Smoothies make a great breakfast, lunch, or snack. Your kids will love them, too!

All of these recipes work best if they are blended in a high-powered blender like a MagicBullet, NutriBullet, Ninja, Vitamix, or BlendTec. If you don't have a good blender at home, use that 20% off coupon from Bed, Bath, and Beyond (you know you have a bunch of them laying around!) and treat yourself to one. Not only are they great for smoothies, but you can also make delicious and healthy blended soups, dips, and nut butters with them. You'll get your money's worth many times over!

Happy smoothie making!

Amanda



# **Chocolate Cauliflower Shake**

7 ingredients · 5 minutes · 2 servings



# Directions

1. In your blender, combine all ingredients. Blend until smooth, pour into glasses and enjoy!

# Notes

Make it Mocha Replace half of the almond milk with chilled coffee.

Likes it Sweeter Add pitted medjool dates.

No Maca Powder Leave it out or use cinnamon instead.

- 2 cups Frozen Cauliflower
- 2 Banana (frozen)
- 2 tbsps Almond Butter
- 1/4 cup Cacao Powder
- 1/2 cup Chocolate Protein Powder
- 2 cups Unsweetened Almond Milk
- 1 tbsp Maca Powder

Nutrition		Amount per serving	
Calories	450	Vitamin C	67mg
Fat	16g	Calcium	695mg
Saturated	2g	Iron	4mg
Carbs	50g	Vitamin D	101IU
Fiber	17g	Vitamin B6	0.8mg
Sugar	20g	Folate	115µg
Protein	31g	Vitamin B12	0.6µg
Cholesterol	4mg	Magnesium	236mg
Sodium	235mg	Zinc	2mg
Potassium	1345mg	Selenium	9µg
Vitamin A	593IU		



# **Bloat-Fighting Tropical Smoothie**

8 ingredients · 5 minutes · 2 servings



# Directions

1. Add all ingredients to blender and blend until smooth. Pour into a glass and enjoy!

# Notes

Likes it Sweet Add raw honey.

#### **More Protein**

Add hemp seeds or a scoop of vanilla protein powder.

No Papaya

Use extra pineapple or other fruit like mango or oranges.

- 1 cup Papaya (chopped)
- 1 cup Pineapple (chopped)
- 1 Cucumber (chopped)
- 5 Ice Cubes
- 1/2 cup Mint Leaves
- 1 cup Baby Spinach
- 2 tbsps Chia Seeds
- 1 cup Water

Nutrition	Amount per serving		
Calories	162	Vitamin C	94mg
Fat	5g	Calcium	159mg
Saturated	0g	Iron	3mg
Carbs	31g	Vitamin D	0IU
Fiber	7g	Vitamin B6	0.2mg
Sugar	16g	Folate	90µg
Protein	4g	Vitamin B12	0µg
Cholesterol	0mg	Magnesium	100mg
Sodium	27mg	Zinc	1mg
Potassium	650mg	Selenium	1µg
Vitamin A	2574IU		



# **Banana Cinnamon Smoothie**

7 ingredients · 5 minutes · 2 servings



# Directions

1. Add all ingredients to blender and blend until smooth. Pour into a glasses and enjoy!

# Notes

#### No Protein Powder

Use hemp seeds with vanilla extract instead.

#### Leftovers

Store in a mason jar with a lid in the fridge up to 24 hours. Shake well before drinking.

### Make it Green

Add spinach.

- 1/2 cup Vanilla Protein Powder
- 2 tbsps Ground Flax Seed
- 2 tbsps Chia Seeds
- 2 Banana (frozen)
- 4 Ice Cubes
- 2 cups Water
- 1/2 tsp Cinnamon

Nutrition Amount			per serving	
Calories	287	Vitamin C	10mg	
Fat	7g	Calcium	227mg	
Saturated	0g	Iron	2mg	
Carbs	36g	Vitamin D	0IU	
Fiber	9g	Vitamin B6	0.6mg	
Sugar	14g	Folate	32µg	
Protein	24g	Vitamin B12	0.6µg	
Cholesterol	4mg	Magnesium	119mg	
Sodium	44mg	Zinc	2mg	
Potassium	633mg	Selenium	8µg	
Vitamin A	78IU			



# **Pumpkin Pie Protein Smoothie**

6 ingredients · 10 minutes · 2 servings



# Directions

1. Combine all ingredients together in a blender and blend very well until smooth. Pour into glasses and enjoy!

#### Notes

#### No Pumpkin Pie Spice

Use cinnamon instead.

#### Toppings

Sprinkle with extra cinnamon or pumpkin spice if desired, and top with raw pumpkin seeds if you like some crunch.

#### Warm it Up

To serve this warm, whisk together the almond milk, pureed pumpkin, and vanilla in a small sauce pan over medium heat and bring to a gentle simmer before adding it to the blender with the remaining ingredients.

#### Ingredients

- 2 cups Unsweetened Almond Milk
- 1 cup Pureed Pumpkin
- 2 Banana (frozen)
- 1 tsp Vanilla Extract
- **1 tsp** Pumpkin Pie Spice
- 1/2 cup Vanilla Protein Powder

#### **Nutrition**

Calories	270	Vitamin C	16mg
Fat	4g	Calcium	609mg
Saturated	1g	Iron	3mg
Carbs	40g	Vitamin D	101IU
Fiber	9g	Vitamin B6	0.7mg
Sugar	19g	Folate	47µg
Protein	23g	Vitamin B12	0.6µg
Cholesterol	4mg	Magnesium	125mg
Sodium	206mg	Zinc	2mg
Potassium	840mg	Selenium	8µg
Vitamin A	19642IU		



# **Kiwi Green Smoothie**

7 ingredients · 5 minutes · 2 servings



### Directions

1. Combine all ingredients together in a blender and blend very well until smooth. Pour into glasses and enjoy!

### Notes

No Chia Seeds Use flax seed instead.

**No Protein Powder** Use hemp seeds instead.

# Ingredients

- 2 Kiwi (small, peeled)
- 1 Banana (frozen)
- 1/2 cup Vanilla Protein Powder
- 2 tbsps Chia Seeds
- 2 1/2 cups Baby Spinach
- 2 cups Water
- 4 Ice Cubes

**Nutrition** 

Amount	per	servina
Amount	per	Serving

Calories	249	Vitamin C	80mg
Fat	5g	Calcium	268mg
Saturated	0g	Iron	3mg
Carbs	31g	Vitamin D	0IU
Fiber	8g	Vitamin B6	0.5mg
Sugar	14g	Folate	110µg
Protein	23g	Vitamin B12	0.6µg
Cholesterol	4mg	Magnesium	145mg
Sodium	75mg	Zinc	2mg
Potassium	843mg	Selenium	8µg
Vitamin A	3614IU		



# **Green Blender Juice or Smoothie**

7 ingredients · 5 minutes · 1 serving



# Directions

- 1. Combine all ingredients together in a blender. Blend very well until smooth. Be patient! It may take some time to really liquify.
- 2. Pour into a glass and enjoy as a smoothie. Or for a juice, use a nut-milk bag or cheesecloth to strain the smoothie. Pour the smoothie into the bag then use your clean hands to squeeze our all the liquid into a bowl. (Note: You can also use a strainer and the back of a spoon for this step, it just takes a bit longer.) Pour the juice into a glass and discard the pulp. Enjoy!

# Ingredients

- 1 1/2 cups Pineapple (diced)
- 1 Cucumber (diced)
- 1 cup Parsley
- 4 cups Baby Spinach
- 1 tbsp Ginger (peeled)
- 1 Lemon (juiced)
- 10 Ice Cubes

Nutrition

Calories	235	Vitamin C	259mg
Fat	2g	Calcium	286mg
Saturated	0g	Iron	9mg
Carbs	56g	Vitamin D	0IU
Fiber	10g	Vitamin B6	0.7mg
Sugar	32g	Folate	399µg
Protein	9g	Vitamin B12	0µg
Cholesterol	0mg	Magnesium	201mg
Sodium	139mg	Zinc	2mg
Potassium	1785mg	Selenium	Зμд
Vitamin A	16769IU		



# **Coconut Matcha Smoothie**

6 ingredients · 5 minutes · 2 servings



# Directions

- 1. Throw all ingredients together in a blender. Blend until smooth.
- 2. Divide between glasses. Top with any leftover coconut cream and enjoy!

### Notes

No Coconut Milk Replace coconut milk with more almond milk.

More Protein and Fibre Add ground flax seed.

# Ingredients

- **2/3 cup** Organic Coconut Milk (full fat, refrigerated overnight)
- 1 1/2 cups Unsweetened Almond Milk
- 2 Banana

Nutrition

- 2 cups Baby Spinach
- 2 tbsps Hemp Seeds
- 2 tsps Green Tea Powder (matcha)

Calories	330	Vitamin C	19mg
Fat	21g	Calcium	384mg
Saturated	13g	Iron	3mg
Carbs	32g	Vitamin D	76IU
Fiber	5g	Vitamin B6	0.6mg
Sugar	16g	Folate	93µg
Protein	7g	Vitamin B12	0µg
Cholesterol	0mg	Magnesium	139mg
Sodium	167mg	Zinc	1mg
Potassium	857mg	Selenium	2µg
Vitamin A	3264IU		



# Mango Oat Smoothie

6 ingredients · 5 minutes · 2 servings



# Directions

- 1. Throw all ingredients into a blender. Blend well until smooth.
- 2. Divide into glasses and enjoy!

# Notes

### No Banana

Sweeten with raw honey, maple syrup or soaked dates instead.

#### Storage

Refrigerate in a mason jar or other air-tight container up to 48 hours.

#### **More Protein**

Add more hemp seeds, a scoop of protein powder or spoonful of nut butter.

# More Fibre

Add ground flax seed.

### More Like Mango Lassi

Reduce almond milk and add greek yogurt.

# Ingredients

2 cups Frozen Mango

- 1 Banana
- 1/4 cup Oats
- 2 cups Unsweetened Almond Milk
- 2 tbsps Hemp Seeds
- 1/4 Lemon (juiced)

#### Nutrition

Calories	276	Vitamin C	68mg
Fat	9g	Calcium	485mg
Saturated	1g	Iron	2mg
Carbs	47g	Vitamin D	101IU
Fiber	7g	Vitamin B6	0.5mg
Sugar	30g	Folate	99µg
Protein	8g	Vitamin B12	0µg
Cholesterol	0mg	Magnesium	133mg
Sodium	165mg	Zinc	2mg
Potassium	687mg	Selenium	5µg
Vitamin A	2323IU		



# **Gut Healing Green Smoothie**

8 ingredients · 5 minutes · 2 servings



### Directions

1. Throw all ingredients into a blender and blend until very smooth and creamy. Divide into glasses and enjoy!

# Notes

### No Kale

Use spinach instead.

#### No Honey

Use maple syrup, dates or extra banana to sweeten instead.

#### Likes it Creamy

Use almond milk instead of water for extra creaminess.

#### Storage

Make ahead and store in a sealed mason jar. Shake well before drinking. Keeps well in the fridge for 1 - 2 days.

- 2 1/2 cups Water (cold)
- 2 cups Kale Leaves
- 1/2 Avocado (peeled and pit removed)
- 1 Banana (frozen)
- 1 tbsp Chia Seeds
- 2 tbsps Ground Flax Seed
- 1/4 cup Hemp Seeds
- 2 tbsps Raw Honey

Nutrition	Amount per serving		
Calories	404	Vitamin C	19mg
Fat	22g	Calcium	177mg
Saturated	2g	Iron	4mg
Carbs	47g	Vitamin D	0IU
Fiber	11g	Vitamin B6	0.5mg
Sugar	24g	Folate	75µg
Protein	12g	Vitamin B12	0µg
Cholesterol	0mg	Magnesium	194mg
Sodium	67mg	Zinc	2mg
Potassium	738mg	Selenium	1µg
Vitamin A	6613IU		

# Strawberry Banana Smoothie

5 ingredients · 5 minutes · 2 servings



# Directions

- 1. Throw all ingredients into a blender. Blend well until smooth.
- 2. Divide into glasses and enjoy!

# Notes

#### No Banana

Sweeten with raw honey, maple syrup or soaked dates instead.

#### Storage

Refrigerate in a sealed mason jar up to 48 hours.

#### **More Protein**

Add more hemp seeds, a scoop of protein powder, or a spoonful of nut butter.

#### More Fibre

Add ground flax seeds.

- 2 cups Strawberries
- 1 Banana
- 1/4 cup Oats (quick or rolled)
- 2 cups Unsweetened Almond Milk
- 2 tbsps Hemp Seeds

Nutrition	Amount per serving		
Calories	224	Vitamin C	95mg
Fat	9g	Calcium	490mg
Saturated	1g	Iron	2mg
Carbs	34g	Vitamin D	101IU
Fiber	7g	Vitamin B6	0.4mg
Sugar	15g	Folate	62µg
Protein	7g	Vitamin B12	0µg
Cholesterol	0mg	Magnesium	137mg
Sodium	165mg	Zinc	2mg
Potassium	637mg	Selenium	4µg
Vitamin A	556IU		



# Post Workout Green Smoothie

5 ingredients · 5 minutes · 2 servings



# Directions

1. Add all ingredients into a blender and blend until smooth. Divide into glasses and enjoy!

### Notes

**No Spinach** Use kale instead.

No Protein Powder Add a few spoonfuls of hemp seeds.

- 1/4 cup Protein Powder (vanilla)
- 2 cups Water (cold)
- 1/2 Avocado
- 1 Banana (frozen)
- 2 cups Baby Spinach

Nutrition		Nutrition Amount pe		er serving	
Calories	183	Vitamin C	19mg		
Fat	8g	Calcium	120mg		
Saturated	1g	Iron	1mg		
Carbs	20g	Vitamin D	0IU		
Fiber	6g	Vitamin B6	0.5mg		
Sugar	8g	Folate	115µg		
Protein	12g	Vitamin B12	0.3µg		
Cholesterol	2mg	Magnesium	83mg		
Sodium	52mg	Zinc	1mg		
Potassium	682mg	Selenium	4µg		
Vitamin A	2924IU				



# Peanut Butter Banana Oat Smoothie

4 ingredients · 5 minutes · 2 servings



# Directions

1. Throw all ingredients into a blender and blend well until smooth. Divide into glasses and enjoy! (Note: This smoothie will thicken if not had right away. Just add a splash of almond milk until you reach your desired consistency.)

### Notes

#### No Banana

Sweeten with raw honey, maple syrup or a few soaked dates.

**No Peanut Butter** Use any nut or seed butter.

Storage

Store in a mason jar with lid in the fridge up to 48 hours.

More Protein Add hemp seeds or a scoop of protein powder.

More Fibre

Add ground flax seed.

- 1/2 cup Oats (quick or traditional)
- 1/4 cup All Natural Peanut Butter
- 2 Banana
- 1 cup Unsweetened Almond Milk

Nutrition		Amount per serving		
Calories	389	Vitamin C	10mg	
Fat	20g	Calcium	258mg	
Saturated	4g	Iron	2mg	
Carbs	48g	Vitamin D	51IU	
Fiber	7g	Vitamin B6	0.6mg	
Sugar	18g	Folate	59µg	
Protein	12g	Vitamin B12	0µg	
Cholesterol	0mg	Magnesium	123mg	
Sodium	88mg	Zinc	2mg	
Potassium	693mg	Selenium	8µg	
Vitamin A	326IU			



# **Cherry Blaster Green Smoothie**

6 ingredients · 5 minutes · 2 servings



# Directions

1. Add all ingredients to blender and blend until smooth. Pour into a glass and enjoy!

# Notes

Likes it Sweet Add honey or pitted dates.

More Protein Add vanilla protein powder.

# Ingredients

- 2 cups Unsweetened Almond Milk
- 2 cups Baby Spinach
- 1 cup Cherries (fresh or frozen)
- 1 Banana (frozen)
- 2 tbsps Chia Seeds
- 2 tbsps Hemp Seeds

#### Nutrition

Calories	247	Vitamin C	18mg
Fat	12g	Calcium	567mg
Saturated	1g	Iron	3mg
Carbs	32g	Vitamin D	101IU
Fiber	8g	Vitamin B6	0.4mg
Sugar	16g	Folate	84µg
Protein	8g	Vitamin B12	0µg
Cholesterol	0mg	Magnesium	170mg
Sodium	186mg	Zinc	1mg
Potassium	774mg	Selenium	1µg
Vitamin A	3395IU		



# **Creamy Apple Pie Smoothie**

8 ingredients · 5 minutes · 1 serving



# Directions

1. Add all ingredients to a high-speed blender and blend until smooth. Pour into a glass and enjoy!

### Notes

#### Apple Type

For a distinct apple flavour, use a tart variety of apple like a Granny Smith or a Mcintosh.

#### No Almond Milk

Use any other type of milk instead.

- 1 Apple (medium, peeled and chopped)
- 1/2 Banana (frozen)
- 4 Ice Cubes
- 2 tbsps Vanilla Protein Powder
- 2 tbsps Oats
- 1 tbsp Almond Butter
- 3/4 tsp Cinnamon (ground)
- 1 cup Unsweetened Almond Milk

Nutrition		Amount per serving	
Calories	358	Vitamin C	14mg
Fat	13g	Calcium	601mg
Saturated	1g	Iron	2mg
Carbs	52g	Vitamin D	101IU
Fiber	11g	Vitamin B6	0.4mg
Sugar	27g	Folate	33µg
Protein	16g	Vitamin B12	0.3µg
Cholesterol	2mg	Magnesium	125mg
Sodium	184mg	Zinc	2mg
Potassium	664mg	Selenium	7μg
Vitamin A	641 IU		



# **Blueberry Detox Smoothie**

5 ingredients · 5 minutes · 2 servings



# Directions

1. Throw all ingredients into a blender. Blend well until smooth. Divide into glasses and enjoy!

# Notes

#### **More Protein**

Add protein powder, hemp seeds or nut butter.

#### Storage

Refrigerate in a mason jar or other air-tight container up to 48 hours. Drink within 24 hours for maximum freshness, nutrition and taste.

#### Prep Ahead

Portion out all ingredients except almond milk into a ziplock baggie. Store in the freezer until ready to blend with almond milk.

- 2 cups Frozen Blueberries
- 2 cups Baby Spinach
- 2 Banana (peeled, chopped and frozen)
- 2 tbsps Chia Seeds
- 2 cups Unsweetened Almond Milk

Nutrition		nt per serving	
Calories	280	Vitamin C	23mg
Fat	8g	Calcium	566mg
Saturated	0g	Iron	3mg
Carbs	53g	Vitamin D	101IU
Fiber	12g	Vitamin B6	0.6mg
Sugar	28g	Folate	93µg
Protein	6g	Vitamin B12	0µg
Cholesterol	0mg	Magnesium	116mg
Sodium	188mg	Zinc	0mg
Potassium	796mg	Selenium	2µg
Vitamin A	3459IU		



# **Blueberry Energy Smoothie**

5 ingredients · 10 minutes · 2 servings



# Directions

- 1. Combine cashews, hemp seeds and water in a blender. Blend until very smooth.
- 2. Add in baby spinach and frozen blueberries. Blend again until smooth. Divide into glasses and enjoy!

### Notes

#### Make it Sweeter

Add in a few soaked dates to sweeten it up.

- 1/2 cup Cashews
- 1/4 cup Hemp Seeds
- 2 cups Water
- 2 cups Baby Spinach
- 1 1/2 cups Frozen Blueberries

Nutrition		Amount per serving		
Calories	373	Vitamin C	11mg	
Fat	26g	Calcium	93mg	
Saturated	4g	Iron	5mg	
Carbs	28g	Vitamin D	0IU	
Fiber	6g	Vitamin B6	0.3mg	
Sugar	12g	Folate	112µg	
Protein	13g	Vitamin B12	0µg	
Cholesterol	0mg	Magnesium	264mg	
Sodium	37mg	Zinc	4mg	
Potassium	664mg	Selenium	4µg	
Vitamin A	2868IU			



# **Detox Green Smoothie**

8 ingredients · 10 minutes · 2 servings



# Directions

- 1. Throw all ingredients together in a blender. Blend until smooth. Be patient! No one likes clumps in their smoothies. It may take 1 minute or longer to get a great, smoothie-consistency.
- 2. Divide between glasses and enjoy!

#### Notes

No Kale

Use spinach.

No Pear Use apples.

Metabolism Boost Add 1/4 tsp cayenne pepper.

Make it Sweeter Add 1/2 cup frozen pineapple or mango.

**More Protein** Add a scoop of protein powder or hemp seeds.

- 4 cups Kale Leaves
- 1 Cucumber (chopped)
- 1 Lemon (juiced)
- 2 Pear (peeled and chopped)
- 1 tbsp Ginger (grated)
- 1 tbsp Ground Flax Seed
- 1 1/2 cups Water
- 5 Ice Cubes

Nutrition	Amount per serving		
Calories	220	Vitamin C	39mg
Fat	2g	Calcium	225mg
Saturated	0g	Iron	4mg
Carbs	48g	Vitamin D	0IU
Fiber	11g	Vitamin B6	0.1mg
Sugar	21g	Folate	28µg
Protein	7g	Vitamin B12	0µg
Cholesterol	0mg	Magnesium	38mg
Sodium	119mg	Zinc	1mg
Potassium	464mg	Selenium	1µg
Vitamin A	13204IU		



# Lucky Green Smoothie

6 ingredients · 10 minutes · 2 servings



# Directions

1. Throw all ingredients into a blender. Blend well until smooth. Divide into glasses and enjoy!

# Notes

#### No Mango

Add frozen pineapple or banana instead.

#### **More Protein**

Add a scoop of your favourite clean protein powder.

# Ingredients

- 1 1/2 cups Frozen Mango
- 2 Lime (juiced)
- 2 cups Baby Spinach (packed)
- 2 tbsps Ground Flax Seed
- 1/4 cup Hemp Seeds
- 3 1/2 cups Water

#### Nutrition

Calories	238	Vitamin C	67mg
Fat	13g	Calcium	116mg
Saturated	1g	Iron	3mg
Carbs	27g	Vitamin D	0IU
Fiber	5g	Vitamin B6	0.3mg
Sugar	18g	Folate	137µg
Protein	10g	Vitamin B12	0µg
Cholesterol	0mg	Magnesium	189mg
Sodium	37mg	Zinc	2mg
Potassium	666mg	Selenium	1µg
Vitamin A	4176IU		



# Winter Berry Smoothie

6 ingredients · 10 minutes · 2 servings



# Directions

1. Place all ingredients together in a blender. Blend until smooth. Pour into glasses and enjoy! (Pour into a mason jar if you are on the go.)

# Ingredients

- 1 1/2 cups Unsweetened Almond Milk
- 1 tbsp Ground Flax Seed
- 1 tbsp Hemp Seeds
- **1** Navel Orange (peeled and sectioned)
- 1 1/2 cups Frozen Berries
- 2 cups Baby Spinach

#### Nutrition

Calories	168	Vitamin C	80mg
Fat	6g	Calcium	427mg
Saturated	0g	Iron	3mg
Carbs	27g	Vitamin D	76IU
Fiber	8g	Vitamin B6	0.1mg
Sugar	17g	Folate	88µg
Protein	6g	Vitamin B12	0µg
Cholesterol	0mg	Magnesium	79mg
Sodium	146mg	Zinc	1mg
Potassium	539mg	Selenium	0µg
Vitamin A	3361IU		



# Green Apple Cinnamon Smoothie

6 ingredients · 10 minutes · 1 serving



# Directions

1. Place apple, kiwi, ground flax, cinnamon and almond milk in a blender and blend well. Then add in baby spinach and blend again. Pour and enjoy!

# Ingredients

- **1** Apple (peeled, cored and chopped)
- 2 Kiwi (peeled and sliced)
- 1 tbsp Ground Flax Seed
- 1/2 tsp Cinnamon
- 1 cup Unsweetened Almond Milk
- 2 cups Baby Spinach

#### Nutrition

Calories	260	Vitamin C	153mg
Fat	6g	Calcium	591mg
Saturated	0g	Iron	3mg
Carbs	52g	Vitamin D	101IU
Fiber	13g	Vitamin B6	0.3mg
Sugar	32g	Folate	155µg
Protein	6g	Vitamin B12	0µg
Cholesterol	0mg	Magnesium	99mg
Sodium	215mg	Zinc	1mg
Potassium	1001mg	Selenium	1µg
Vitamin A	6347IU		



# **Tropical Ginger Smoothie**

7 ingredients · 10 minutes · 1 serving



# Directions

- 1. Throw all ingredients EXCEPT blueberries into the blender. Blend for a minute or until smooth.
- 2. Pour 3/4 of the mix into a glass (or a mason jar if you are on-the-go), leaving some space at the top.
- 3. Add blueberries to leftover mix and blend again for about 30 seconds. Spoon the blueberry mix on top of the green mix. Enjoy!

# Ingredients

- 3/4 cup Pineapple (diced)
- 1 tbsp Ground Flax Seed
- 1 1/2 tsps Ginger (peeled and grated)
- 2 cups Baby Spinach
- 1/2 cup Water
- 4 Ice Cubes

1/4 cup Blueberries

Nutrition		Amount per serving	
Calories	135	Vitamin C	80mg
Fat	Зg	Calcium	100mg
Saturated	0g	Iron	2mg
Carbs	26g	Vitamin D	0IU
Fiber	6g	Vitamin B6	0.3mg
Sugar	16g	Folate	141µg
Protein	4g	Vitamin B12	0µg
Cholesterol	0mg	Magnesium	69mg
Sodium	52mg	Zinc	1mg
Potassium	510mg	Selenium	1µg
Vitamin A	5718IU		



# **Glowing Green Mango Energy Smoothie**

7 ingredients · 10 minutes · 2 servings



# Directions

1. Place all ingredients together in a blender. Blend until smooth. Enjoy!

# Ingredients

# 4 cups Baby Spinach

- 1/2 Cucumber
- 1 Lime (juiced)
- 1 Lemon (juiced)
- 1 Apple (skin removed and diced)
- 1 1/2 cups Frozen Mango
- 2 cups Water

**Nutrition** 

Amount	per	servina
Amount	per	Sciving

Calories	158	Vitamin C	84mg
Fat	1g	Calcium	120mg
Saturated	0g	Iron	2mg
Carbs	40g	Vitamin D	0IU
Fiber	6g	Vitamin B6	0.4mg
Sugar	29g	Folate	184µg
Protein	4g	Vitamin B12	0µg
Cholesterol	0mg	Magnesium	83mg
Sodium	58mg	Zinc	1mg
Potassium	800mg	Selenium	2µg
Vitamin A	7105IU		



# **Collagen Green Smoothie**

5 ingredients · 5 minutes · 1 serving



# Directions

1. Combine all ingredients into your blender and blend until smooth. Pour into a glass and enjoy!

# Notes

No Collagen Powder Omit or use protein powder instead.

No Spinach Use kale or romaine lettuce instead.

Make it Vegan/Vegetarian Omit the collagen and use a plant-based protein powder instead.

Leftovers

Best enjoyed immediately.

- 1 cup Water
- 2 cups Baby Spinach
- 1/2 Avocado
- 1/2 Banana (frozen)
- 1/2 oz Collagen Powder

Nutrition		Amount pe	er serving
Calories	274	Vitamin C	32mg
Fat	15g	Calcium	107mg
Saturated	2g	Iron	2mg
Carbs	24g	Vitamin D	010
Fiber	10g	Vitamin B6	0.6mg
Sugar	8g	Folate	214µg
Protein	16g	Vitamin B12	0µg
Cholesterol	0mg	Magnesium	101mg
Sodium	88mg	Zinc	1mg
Potassium	1035mg	Selenium	7μg
Vitamin A	5811IU		



# Green Pineapple Ginger Smoothie with Aloe

7 ingredients · 5 minutes · 1 serving



# Directions

- 1. Add water, aloe, kale and ginger to a high-speed blender and blend until kale is pureed.
- 2. Add remaining ingredients and blend until smooth. Serve immediately.

### Notes

No Aloe Juice Use fresh aloe leaf gel or coconut water instead.

Likes it Sweet Add raw honey to taste.

# Ingredients

- 1 cup Water
- 1 1/2 fl ozs Pure Aloe Juice
- 1/2 cup Kale Leaves (finely chopped)
- 2 tsps Ginger (peeled and grated)
- 1 cup Frozen Pineapple (chunks)
- 1/2 Avocado (fresh or frozen)
- 4 Ice Cubes

**Nutrition** 

Amount	per	servina
Amount	per	Serving

Calories	266	Vitamin C	94mg
Fat	15g	Calcium	97mg
Saturated	2g	Iron	2mg
Carbs	34g	Vitamin D	0IU
Fiber	10g	Vitamin B6	0.4mg
Sugar	17g	Folate	112µg
Protein	4g	Vitamin B12	0µg
Cholesterol	0mg	Magnesium	56mg
Sodium	43mg	Zinc	1mg
Potassium	685mg	Selenium	1µg
Vitamin A	3493IU		



# Berry & Greek Yogurt Smoothie

6 ingredients · 5 minutes · 1 serving



# Directions

- 1. Add all ingredients to a high-speed blender and blend until very smooth.
- 2. Pour into a glass and serve immediately. Enjoy!

# Notes

Ultra Creamy Use milk instead of water.

# Ingredients

- 1/2 cup Plain Greek Yogurt
- 1 tbsp Raw Honey
- 1 Banana (frozen)
- 1 cup Frozen Raspberries
- 1 tbsp Ground Flax Seed
- 1 cup Water

### Nutrition

Calories	369	Vitamin C	42mg
Fat	6g	Calcium	324mg
Saturated	2g	Iron	2mg
Carbs	70g	Vitamin D	50IU
Fiber	11g	Vitamin B6	0.5mg
Sugar	43g	Folate	63µg
Protein	15g	Vitamin B12	0µg
Cholesterol	17mg	Magnesium	69mg
Sodium	82mg	Zinc	1mg
Potassium	680mg	Selenium	1µg
Vitamin A	805IU		



# **Chocolate Collagen Smoothie**

9 ingredients · 5 minutes · 1 serving



# Directions

1. Combine all ingredients into your blender. Blend until smooth, pour into a glass and enjoy!

### Notes

**No Almond Milk** Use any other kind of milk like cashew, hemp or rice instead.

#### No Collagen Powder Omit or use protein powder instead.

No Romaine

Use spinach or kale instead.

- 1 1/2 cups Unsweetened Almond Milk
- 5 leaves Romaine (washed and torn)
- 1/4 cup Frozen Cauliflower
- 1/2 cup Strawberries
- 1/2 Banana (frozen)
- 2 tbsps Chia Seeds
- 2 tbsps Cacao Powder
- 1 tbsp Almond Butter
- 1/2 oz Collagen Powder

Nutrition		Amount pe	er serving
Calories	490	Vitamin C	69mg
Fat	25g	Calcium	961mg
Saturated	2g	Iron	7mg
Carbs	45g	Vitamin D	152IU
Fiber	20g	Vitamin B6	0.4mg
Sugar	14g	Folate	251µg
Protein	27g	Vitamin B12	0µg
Cholesterol	0mg	Magnesium	272mg
Sodium	294mg	Zinc	1mg
Potassium	1362mg	Selenium	8µg
Vitamin A	12995IU		



# **Peach Cobbler Smoothie**

6 ingredients · 5 minutes · 2 servings



# Directions

- 1. Throw all ingredients into a blender. Blend well until smooth.
- 2. Divide into glasses and enjoy!

### Notes

#### Dairy-Free

Use coconut yogurt instead of cottage cheese.

# No Cashew Milk

Use almond, rice, coconut or your choice of alternative milk instead.

#### No Dates

Sweeten with maple syrup, honey or banana instead.

#### Storage

Refrigerate in a sealed mason jar up to 24 hours. Shake well before drinking.

#### **More Protein**

Add hemp seeds, a scoop of protein powder or spoonful of nut butter.

#### More Fiber

Add ground flax seed.

# Ingredients

- 1 1/2 cups Unsweetened Cashew Milk
- 2 Peach (pitted)
- 1/4 cup Oats (quick or rolled)
- 1 cup Cottage Cheese
- 2 tbsps Pitted Dates
- 1 tsp Cinnamon

#### **Nutrition**

Calories	255	Vitamin C	10mg
Fat	8g	Calcium	194mg
Saturated	2g	Iron	1mg
Carbs	33g	Vitamin D	107IU
Fiber	5g	Vitamin B6	0.1mg
Sugar	21g	Folate	47µg
Protein	15g	Vitamin B12	3.2µg
Cholesterol	18mg	Magnesium	65mg
Sodium	395mg	Zinc	2mg
Potassium	496mg	Selenium	17µg
Vitamin A	1015IU		



# **Chocolate Avocado Smoothie**

5 ingredients · 5 minutes · 1 serving



# Directions

1. Place all ingredients in your blender and blend until smooth. Pour into a glass and enjoy!

# Notes

#### No Chocolate Protein Powder

Use vanilla protein powder or hemp seeds and add cococa powder.

Likes it Sweet Add frozen banana.

#### **Nut-Free Version**

Use coconut milk instead of almond milk and sunflower seed butter instead of almond butter.

- 1/4 Avocado
- 1 cup Unsweetened Almond Milk
- 1 tbsp Almond Butter
- 1 cup Baby Spinach
- 1/4 cup Chocolate Protein Powder

Nutrition		Amount p	er serving
Calories	298	Vitamin C	13mg
Fat	19g	Calcium	655mg
Saturated	2g	Iron	2mg
Carbs	11g	Vitamin D	101IU
Fiber	7g	Vitamin B6	0.4mg
Sugar	1g	Folate	115µg
Protein	25g	Vitamin B12	0.6µg
Cholesterol	4mg	Magnesium	146mg
Sodium	228mg	Zinc	2mg
Potassium	685mg	Selenium	7μg
Vitamin A	3385IU		



# Mango Coconut Green Smoothie

7 ingredients · 10 minutes · 1 serving



# Directions

1. Place all ingredients in a high-powered blender and blend until smooth. Pour into a glass and enjoy!

### Notes

#### **Coconut Butter**

Also called "Coconut Manna". Coconut butter is the ground meat of the whole coconut. If you do not have it on hand, you can use cashew butter instead.

#### **No Protein Powder**

Use hemp seeds instead.

# Ingredients

- 1/4 cup Frozen Cauliflower
- 1/4 cup Frozen Broccoli
- 1/2 cup Frozen Mango
- 1 cup Unsweetened Almond Milk
- 1/4 cup Organic Coconut Milk (full fat)
- 1/4 cup Vanilla Protein Powder
- 1 tbsp Coconut Butter

Nutrition

		, anotani p	
Calories	391	Vitamin C	64mg
Fat	24g	Calcium	594mg
Saturated	18g	Iron	2mg
Carbs	24g	Vitamin D	101IU
Fiber	7g	Vitamin B6	0.3mg
Sugar	14g	Folate	77µg
Protein	24g	Vitamin B12	0.6µg
Cholesterol	4mg	Magnesium	81mg
Sodium	236mg	Zinc	2mg
Potassium	521mg	Selenium	8µg
Vitamin A	1538IU		



# **Raspberry Zinger Smoothie**

6 ingredients · 10 minutes · 1 serving



# Directions

1. Place all ingredients in your blender and blend until smooth. Pour into a glass and enjoy!

# Notes

#### No Protein Powder

Use 1/4 cup hemp seeds per serving instead.

# Ingredients

- 1 cup Frozen Cauliflower
- 1 cup Frozen Raspberries
- 1 Lemon (juiced)
- 1/4 cup Vanilla Protein Powder
- 1 tbsp Chia Seeds
- 1 1/2 cups Unsweetened Almond Milk

N	utrition	

Calories	312	Vitamin C	100mg
Fat	10g	Calcium	925mg
Saturated	0g	Iron	4mg
Carbs	36g	Vitamin D	152IU
Fiber	16g	Vitamin B6	0.4mg
Sugar	12g	Folate	131µg
Protein	27g	Vitamin B12	0.6µg
Cholesterol	4mg	Magnesium	158mg
Sodium	317mg	Zinc	2mg
Potassium	819mg	Selenium	8µg
Vitamin A	874IU		



# Lemon Tart Smoothie

6 ingredients · 10 minutes · 1 serving



# Directions

1. Place all ingredients in your blender and blend until smooth. Enjoy!

# Notes

# What is Coconut Butter?

The ground up meat of the whole coconut. Also sometimes called coocnut manna. Cashew butter can be used instead.

#### No Protein Powder

Use 1/4 cup hemp seeds per serving instead.

# Ingredients

- 1 Lemon (juiced)
- 1 Banana (frozen)
- 1 cup Frozen Cauliflower
- 2 tbsps Coconut Butter
- 1/4 cup Vanilla Protein Powder
- 1 1/2 cups Unsweetened Almond Milk

846IU

#### Nutrition

Vitamin A

Calories	489	Vitamin C	85mg
Fat	26g	Calcium	830mg
Saturated	18g	Iron	3mg
Carbs	48g	Vitamin D	152IU
Fiber	15g	Vitamin B6	0.8mg
Sugar	20g	Folate	116µg
Protein	27g	Vitamin B12	0.6µg
Cholesterol	4mg	Magnesium	123mg
Sodium	322mg	Zinc	2mg
Potassium	896mg	Selenium	9µg



# Pear Blackberry Smoothie

7 ingredients · 10 minutes · 1 serving



# Directions

1. Add all ingredients to your blender and blend until smooth. Pour into a glass and enjoy!

# Notes

**No Ground Flax Seed** Use chia seeds instead.

No Blackberries Use blueberries instead.

# Ingredients

- 1 Pear
- 1 cup Blackberries
- 2 tbsps Ground Flax Seed
- 1/2 tsp Cinnamon
- 1 cup Baby Spinach
- 1 cup Water
- 6 Ice Cubes

Nutrition

Calories	243	Vitamin C	46mg
Fat	6g	Calcium	145mg
Saturated	0g	Iron	3mg
Carbs	47g	Vitamin D	0IU
Fiber	18g	Vitamin B6	0.2mg
Sugar	25g	Folate	106µg
Protein	7g	Vitamin B12	0µg
Cholesterol	0mg	Magnesium	71mg
Sodium	32mg	Zinc	1mg
Potassium	612mg	Selenium	1µg
Vitamin A	3169IU		



# **Pineapple Turmeric Smoothie**

5 ingredients · 5 minutes · 2 servings



# Directions

1. Combine all ingredients together in a blender and blend very well until smooth. Pour into glasses and enjoy!

# Notes

#### \_\_\_\_\_

Storage Refrigerate in a sealed jar overnight. Shake before drinking.

#### No Pineapple

Use mango, peaches or banana instead.

- 2 cups Unsweetened Almond Milk
- 2 cups Pineapple (diced into chunks)
- 1 tbsp Ginger (peeled and grated)
- 1/2 cup Vanilla Protein Powder
- 1 tsp Turmeric (powder)

Nutrition		Amount per serving	
Calories	204	Vitamin C	79mg
Fat	Зg	Calcium	588mg
Saturated	0g	Iron	2mg
Carbs	26g	Vitamin D	101IU
Fiber	4g	Vitamin B6	0.3mg
Sugar	16g	Folate	39µg
Protein	21g	Vitamin B12	0.6µg
Cholesterol	4mg	Magnesium	88mg
Sodium	201mg	Zinc	2mg
Potassium	380mg	Selenium	7µg
Vitamin A	595IU		



# **Blueberry Protein Smoothie**

5 ingredients · 5 minutes · 1 serving



# Directions

1. Throw all ingredients into a blender and blend until smooth. Pour into a glass and enjoy!

# Notes

**No Blueberries** Use any type of frozen berry instead.

**No Protein Powder** Use hemp seeds instead

- 1/4 cup Vanilla Protein Powder
- 1 tbsp Ground Flax Seed
- 1 cup Frozen Blueberries
- 1 cup Baby Spinach
- 1 cup Water (cold)

Nutrition		Amount per serving		
Calories	207	Vitamin C	12mg	
Fat	4g	Calcium	190mg	
Saturated	0g	Iron	2mg	
Carbs	23g	Vitamin D	0IU	
Fiber	7g	Vitamin B6	0.3mg	
Sugar	13g	Folate	77µg	
Protein	22g	Vitamin B12	0.6µg	
Cholesterol	4mg	Magnesium	84mg	
Sodium	69mg	Zinc	2mg	
Potassium	372mg	Selenium	7μg	
Vitamin A	2884IU			



# **Chocolate Cherry Green Smoothie**

4 ingredients · 5 minutes · 2 servings



# Directions

1. Add all ingredients in a blender and blend very well until smooth. Divide into glasses and enjoy!

# Notes

Likes it Sweet Add more cherries.

Extra Chocolate Add some cacao or cocoa powder.

**Extra Thick** Add ground flax seeds or chia seeds.

No Protein Powder Use a blend of hemp seeds and cocoa powder instead.

# Ingredients

2 cups Cherries (fresh and pitted, or frozen)1/2 cup Chocolate Protein Powder

2 cups Baby Spinach

2 cups Unsweetened Almond Milk

Nutrition		Amount per serving		
Calories	209	Vitamin C	18mg	
Fat	Зg	Calcium	613mg	
Saturated	0g	Iron	2mg	
Carbs	26g	Vitamin D	101IU	
Fiber	5g	Vitamin B6	0.3mg	
Sugar	18g	Folate	72µg	
Protein	22g	Vitamin B12	0.6µg	
Cholesterol	4mg	Magnesium	103mg	
Sodium	223mg	Zinc	2mg	
Potassium	630mg	Selenium	7µg	
Vitamin A	3400IU			

