A Guide to Creating Your Own Green Smoothies

Green smoothies are a luscious and refreshing meal option- chock full of vital raw nutrients and fiber and super easy to digest! Delight in one for breakfast or when you're on the go to enjoy the benefits of glowing skin and vibrant energy.

Smoothing Blending Tips

First blend 1 cup of liquid with some celery, watermelon, cucumber or other high water content food. Then add remaining ingredients in small increments to as not to overwhelm your blender. This helps blend more smoothly. Add water as needed to reach desired consistency.

Choose 2 1/2 –3 cups	1 fruit/sweet veg (or about 1- 1/2 - 2 cups)	1 tsp – 1 Tbs of 3-4 of these (optional)
 Kale Collards Beet Greens Dandelion Greens Parsley Mint Fennel Avocado Cucumber Zucchini Spinach Romaine Lettuce Green Cabbage Turnip Greens Celery Sprouts (Pea Shoot and/or Sunflower sprouts recommended) 	 Apples Bananas Pear Blueberries Strawberries Raspberries Blackberries Pineapple Papaya Mango Pomegranate Cranberries Kiwifruit Figs Watermelon Lemon Carrots Sweet Potato Beets 	Raw Cacao Flax/walnut/hemp/coconut Oil Almonds/Sesame Seeds/ Pumpkin Seeds **Nut/Seed Butters are good options if you have a weaker blender Goji Berries Dates Bee Pollen Coconut (fresh or dry) Ground hemp/flax/chia seeds Spirulina/chlorella powder Ginger Cayenne Stevia

Additional Optional Liquids (usually need 1-2 cups)

- · Ice (if you like it cold)
- · Filtered water
- Vegetable Juice (100% veggie)
- Coconut Water
- Alternative Milk (almond, hemp, rice, coconut or soy)
- Herbal tea (such as green, peppermint or ginger)

Super Easy Beginner Smoothie (serves 2):

6 leaves of Romaine lettuce/kale

5 inches of cucumber

1 banana

1/2 Tbsp ginger

1-2 Tbsp ground flax seed

1 Tbs raw honey/ 1 packet stevia

2 cups water

4 ice cubes