Cooking for Beginners

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Smoothies



Smoothies can be a quick, easy, and healthy breakfast, snack, or dessert. When made with fruits and vegetables, they are a good source of many nutrients.

Getting Started

First, choose a smoothie base. There are many options. Each one will create a different taste and texture:

- Low-fat or fat-free milk
- Almond, rice, or soy milk
- 100% fruit juice
- Plain fat-free, low-fat, or Greek yogurt

Next, choose your favorite ingredients to add to the smoothie:

- Fresh fruits such as apples, bananas, berries, oranges, melon, peaches, and plums
- Frozen fruits (choose types with no sugar added)
- Vegetables such as beets, carrots, cooked sweet potato, and spinach
- Ground flaxseed or flaxseed oil (for a boost of heart-healthy omega-3 fats)
- Peanut butter or almond butter
- Rolled oats or cooked quinoa or rice
- Soy or whey protein powder
- Spices (like cinnamon)
- Vanilla extract
- Espresso or cocoa powder
- Crushed ice (to make your smoothie thicker or colder)

Fruit and milk contain natural sugars that will sweeten your smoothie. But if you want a little more sweetness, add no more than 1 of the following for each 8-fluid-ounce portion of smoothie:

- Agave syrup (1–2 teaspoons)
- Apple butter (1–2 tablespoons)
- Honey (1–2 teaspoons)

How to Make a Smoothie

- 1. Wash all fresh fruits and vegetables. Chop them into small pieces.
- 2. Measure out each ingredient according to the recipe you are using. Add the ingredients to the blender.
- 3. Blend until smooth.
- 4. Pour an 8-ounce portion of your finished smoothie into a serving glass or a to-go cup. Store the rest in a tightly covered container in the refrigerator.

Recipe Ideas

- **Berry-Spinach Smoothie**: Blend 2 cups fresh spinach leaves and ³/₄ cup reducedfat or fat-free milk or almond milk. Add ¹/₂ cup fresh or frozen berries and 1 peeled banana and blend until smooth. Serves 2–3.
- Mango-Peach Smoothie: Combine 1 cup fresh or frozen mango, 1 cup fresh or frozen sliced peaches, 1 small banana, 1 cup yogurt, 1 tablespoon honey, and 1¹/₂ cups ice. Blend until smooth. Serves 2–3.
- Chocolate–Peanut Butter Smoothie: Combine 1 medium frozen banana, $\frac{1}{4}$ cup fat-free or low-fat milk, $\frac{1}{4}$ cup fat-free Greek yogurt, 1 tablespoon smooth peanut butter, and 1 tablespoon chocolate syrup. Blend until smooth. Serves 2-3.



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- Maple syrup (1–2 teaspoons)
- Unsweetened applesauce (1/4 cup)

Equipment

- Cutting board
- Paring knife or chef's knife
- Measuring cups and spoons
- Blender