Crunchy Yogurt Clusters

12 SERVINGS 2 HOURS



INGREDIENTS

3/4 cup Plain Greek Yogurt
1/2 cup Almonds
1/4 cup Cashews
1/4 cup Pumpkin Seeds
1/4 cup Dried Unsweetened Cranberries

NUTRITION

AMOUNT PER SERVING

Calories	82	Sodium	10mg
Fat	6g	Potassium	60mg
Carbs	5g	Vitamin A	78IU
Fiber	1g	Vitamin C	1mg
Sugar	2g	Calcium	50mg
Protein	4g	Iron	1mg
Cholesterol	2mg	Phosphoro	43mg

DIRECTIONS

- 01 Line a baking sheet with parchment paper, wax paper or a silicone mat.
- 02 Add all ingredients in a bowl and mix well to combine. Scoop the mixture and transfer to the lined baking sheet, forming clusters of about 2 to 2.5 inches.
- 03 Freeze for at least 2 hours before serving. Enjoy!

NOTES

LEFTOVERS

Keep frozen in an airtight container or freezer bag. Line with parchment paper between pieces if needed. SERVING SIZE One serving equals roughly one cluster. NUT-FREE Use pumpkin seeds and sunflower seeds instead. MORE FLAVOR Add maple syrup. ADDITIONAL TOPPINGS

Top with hemp seeds, bee pollen or pomegranate seeds. DAIRY-FREE

Use coconut yogurt instead of Greek yogurt.



Raspberry Avocado Ice Cream

2 SERVINGS 5 MINUTES



INGREDIENTS

1 Avocado

1 cup Raspberries (frozen)
1/2 Banana (small, frozen)
3 tbsps Organic Coconut Milk (full fat, from the can)
1 tbsp Maple Syrup

NUTRITION

AMOUNT PER SERVING

Calories	285	Sodium	15mg
Fat	19g	Potassium	741mg
Carbs	30g	Vitamin A	186IU
Fiber	12g	Vitamin C	29mg
Sugar	13g	Calcium	40mg
Protein	3g	Iron	1mg
Cholesterol	0mg	Phosphoro	77mg

DIRECTIONS

- 01 Add all ingredients to a food processor and blend until smooth and creamy.
- 02 Serve immediately and enjoy!

NOTES

LEFTOVERS

Store in the freezer until ready to eat. For easier scooping, let leftover frozen treat sit at room temperature for 15 minutes.

SERVING SIZE

One serving is equal to approximately 3/4 cup.

MORE FLAVOR

Adjust maple syrup to taste, add a pinch of salt and/or a splash of vanilla extract. ADDITIONAL TOPPINGS

Top with additional frozen raspberries, flaked coconut or granola for extra crunch.

NO RASPBERRIES

Use strawberries instead.



Mojito Sorbet

2 SERVINGS 10 MINUTES



INGREDIENTS

1/2 Cucumber (large, chopped and frozen)
1/4 cup Mint Leaves (fresh)
1/2 Lime (juiced)
1 tbsp Maple Syrup
2 tbsps Water (cold)

NUTRITION

AMOUNT PER SERVING

Calories	42	Sodium	4mg
Fat	0g	Potassium	163mg
Carbs	11g	Vitamin A	220IU
Fiber	1g	Vitamin C	6mg
Sugar	7g	Calcium	33mg
Protein	1g	Iron	0mg
Cholesterol	0mg	Phosphoro	22mg

DIRECTIONS

- 01 Add frozen cucumber and mint to a food processor or high-powered blender and blend until completely shaved.
- 02 Add lime juice, maple syrup and water until well combined and smooth. Scoop into bowls and enjoy!



Pina Colada Ice Cream

2 SERVINGS 5 MINUTES



INGREDIENTS

1 Banana (sliced and frozen)

1 cup Pineapple (cut into chunks and frozen)

1/4 cup Organic Coconut Milk (canned)

NUTRITION

AMOUNT PER SERVING

Calories	147	Sodium	9mg
Fat	6g	Potassium	347mg
Carbs	25g	Vitamin A	86IU
Fiber	Зg	Vitamin C	45mg
Sugar	16g	Calcium	15mg
Protein	1g	Iron	0mg
Cholesterol	0mg	Phosphoro	20mg

DIRECTIONS

- **01** Add all ingredients to food processor and blend. Occasionally scrape down the sides and continue to blend until smooth (approximately 3 minutes).
- O2 Scoop into a bowl and enjoy immediately as soft serve or for firmer ice cream, place in an airtight, freezer-safe container and freeze for at least 1 hour before scooping.

NOTES

IT'S 5 O'CLOCK SOMEWHERE

Add rum.



Peach Raspberry Agua Fresca

2 SERVINGS 5 MINUTES



INGREDIENTS

2 Peach (peeled and quartered)
1 cup Raspberries
2 tbsps Maple Syrup
2 cups Water
6 Ice Cubes (optional)

NUTRITION

AMOUNT PER SERVING

Calories	142	Sodium	8mg
Fat	1g	Potassium	420mg
Carbs	35g	Vitamin A	509IU
Fiber	6g	Vitamin C	26mg
Sugar	27g	Calcium	68mg
Protein	2g	Iron	1mg
Cholesterol	0mg	Phosphoro	48mg

DIRECTIONS

- 01 Combine all ingredients except ice in a blender. Blend well until smooth.
- 02 Refrigerate until ready to serve. Divide into glasses with ice and enjoy!

NOTES

LESS PULP

Strain your agua fresca after blending. EXTRA GARNISH Add raspberries and sliced peaches to each glass. MAKE IT FIZZY Use sparkling water instead of flat. ADD A KICK Add a few pieces of sliced jalapeno to each glass. NO MAPLE SYRUP Use honey instead.



Virgin Raspberry Mojito

2 SERVINGS 15 MINUTES



INGREDIENTS

1/4 cup Raspberries
3/4 cup Water
1/4 cup Maple Syrup
1/4 cup Mint Leaves
1 Lime (sliced into wedges)
4 lce Cubes
3 cups Sparkling Water

NUTRITION

AMOUNT PER SERVING

Calories	120	Sodium	8mg
Fat	0g	Potassium	152mg
Carbs	31g	Vitamin A	152IU
Fiber	1g	Vitamin C	12mg
Sugar	25g	Calcium	64mg
Protein	0g	Iron	0mg
Cholesterol	0mg	Phosphoro	11mg

DIRECTIONS

- 01 In a small saucepan over medium heat, add the raspberries, water and maple syrup. Cook until thick, about 5 minutes. Use an immersion blender or add the mixture to your blender to puree until smooth. Chill in fridge at least 10 minutes.
- 02 Divide mint and 1/2 the lime wedges into drinking glasses. Use a muddler or the end of a wooden spoon to mash them together. Divide raspberry puree, ice cubes and sparkling water between the glasses. Stir to combine and garnish with remaining lime wedges. Sprinkle a pinch of sea salt if desired. Enjoy!

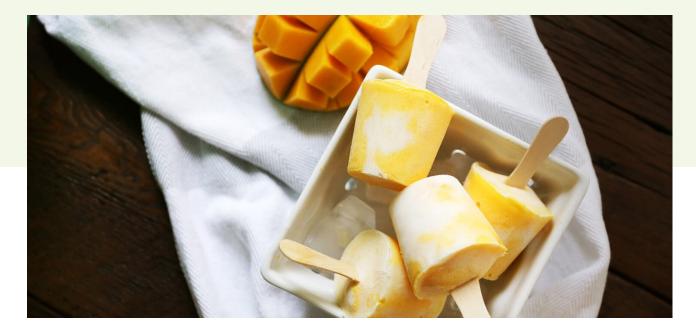
NOTES

IT'S 5 O'CLOCK SOMEWHERE Add 2 oz of white rum to each serving. NO MAPLE SYRUP Use honey instead. MAKE IT SMOOTH Strain your raspberry puree and use the juices only.



Mango Coconut Popsicles

4 SERVINGS 40 MINUTES



INGREDIENTS

2 cups Frozen Mango1 cup Organic Coconut Milk (divided)

NUTRITION

AMOUNT PER SERVING

Calories	156	Sodium	16mg
Fat	11g	Potassium	230mg
Carbs	14g	Vitamin A	893IU
Fiber	1g	Vitamin C	30mg
Sugar	12g	Calcium	11mg
Protein	1g	Iron	0mg
Cholesterol	0mg	Phosphoro	12mg

DIRECTIONS

- 01 Blend mango and 3/4 of the coconut milk in a food processor or blender until smooth.
- 02 Roughly scoop mango puree into 3oz. paper cups.
- **03** Spoon remaining coconut milk into each cup to fill in the gaps around the mango. This will create a swirl effect when frozen.
- 04 Insert popsicle sticks in the middle. Place in freezer for 4 hours or until completely frozen.

NOTES

NO COCONUT MILK

Use almond milk or cashew milk instead.



Mint Chocolate Chip Ice Cream

2 SERVINGS 5 MINUTES



INGREDIENTS

2 Banana (sliced and frozen)
1/4 cup Mint Leaves (chopped)
50 grams Dark Organic Chocolate (at least 70% cacao, roughly chopped)

NUTRITION

AMOUNT PER SERVING

Calories	250	Sodium	14mg
Fat	11g	Potassium	441mg
Carbs	39g	Vitamin A	211IU
Fiber	6g	Vitamin C	11mg
Sugar	21g	Calcium	14mg
Protein	3g	Iron	2mg
Cholesterol	0mg	Phosphoro	28mg

DIRECTIONS

- O1 Add frozen bananas and fresh mint to food processor and blend. Occasionally scrape down the sides and continue to blend until smooth (approximately 3 to 5 minutes).
- **02** Stir in the chopped chocolate.
- O3 Scoop into a bowl and enjoy immediately as soft serve or for firmer ice cream, place in an airtight, freezer-safe container and freeze for at least 1 hour before scooping.

NOTES

MORE CREAMY

Add 2 tbsp coconut milk. MORE SCOOPABLE Add 1 tbsp vodka to prevent hard freeze. LESS WORK Skip the chopping and use organic dark chocolate chips instead.



Chocolate Banana Ice Cream

2 SERVINGS 5 MINUTES



INGREDIENTS

2 Banana (sliced and frozen)

2 tbsps Cocoa Powder

NUTRITION

AMOUNT PER SERVING

Calories	117	Sodium	2mg
Fat	1g	Potassium	504mg
Carbs	30g	Vitamin A	76IU
Fiber	5g	Vitamin C	10mg
Sugar	15g	Calcium	13mg
Protein	2g	Iron	1mg
Cholesterol	0mg	Phosphoro	65mg

DIRECTIONS

- O1 Add frozen bananas and cocoa powder to food processor and blend. Occasionally scrape down the sides and continue to blend until smooth (approximately 3 to 5 minutes).
- O2 Scoop into a bowl and enjoy immediately as soft serve or for firmer ice cream, place in an airtight, freezer-safe container and freeze for at least 1 hour before scooping.

NOTES

DOUBLE CHOCOLATE

Stir in organic dark chocolate chips right after processing. MORE CREAMY Add 2 tbsp coconut milk. MORE SCOOPABLE Add 1 tbsp vodka to prevent hard freeze.



Strawberry Kiwi Tropical Smoothie

1 SERVING 5 MINUTES



INGREDIENTS

1 1/4 cups Unsweetened Almond Milk
1 cup Frozen Strawberries
1 Kiwi (peeled, chopped)
1/4 cup Pineapple (fresh or frozen)
1/2 Zucchini (chopped)
1 tbsp Chia Seeds
2 tbsps Vanilla Protein Powder

NUTRITION

AMOUNT PER SERVING

Calories	295	Sodium	235mg
Fat	8g	Potassium	1036mg
Carbs	46g	Vitamin A	1003IU
Fiber	13g	Vitamin C	192mg
Sugar	23g	Calcium	768mg
Protein	16g	Iron	4mg
Cholesterol	2mg	Phosphoro	253mg

DIRECTIONS

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

NOTES

NUT-FREE

Use hemp milk, rice milk, oat milk or water instead of almond milk. NO CHIA SEEDS Use ground flax seeds instead. NO ZUCCHINI Use frozen cauliflower, spinach or kale instead. PROTEIN POWDER

This recipe was developed and tested using a plant-based protein powder.



Pineapple Turmeric Smoothie

2 SERVINGS 5 MINUTES



INGREDIENTS

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	Sodium	201mg
Fat	3g	Potassium	381mg
Carbs	26g	Vitamin A	595IU
Fiber	4g	Vitamin C	79mg
Sugar	16g	Calcium	589mg
Protein	21g	Iron	2mg
Cholesterol	4mg	Phosphoro	339mg

DIRECTIONS

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

NOTES

STORAGE

Refrigerate in a sealed jar overnight. Shake before drinking. NO PINEAPPLE

Use mango, peaches or banana instead.



Tropical Matcha Smoothie

2 SERVINGS 5 MINUTES



INGREDIENTS

1 Zucchini (chopped and frozen)
1 cup Pineapple (fresh or frozen)
3 cups Baby Spinach
2 tsps Green Tea Powder
1/4 cup Hemp Seeds
2 cups Unsweetened Almond Milk

NUTRITION

AMOUNT PER SERVING

Calories	208	Sodium	206mg
Fat	13g	Potassium	873mg
Carbs	18g	Vitamin A	4965IU
Fiber	5g	Vitamin C	70mg
Sugar	11g	Calcium	536mg
Protein	10g	Iron	4mg
Cholesterol	0mg	Phosphoro	396mg

DIRECTIONS

01 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.



Liquid Gold Green Smoothie

2 SERVINGS 5 MINUTES



INGREDIENTS

- 1 Avocado (peeled and pitted)
- 2 Banana (frozen)
- 2 tbsps Cocoa Powder
- 2 1/2 cups Unsweetened Almond Milk
- 1 tbsp Maple Syrup
- 2 cups Baby Spinach

NUTRITION

AMOUNT PER SERVING

Calories	347	Sodium	235mg
Fat	19g	Potassium	1225mg
Carbs	48g	Vitamin A	3659IU
Fiber	14g	Vitamin C	29mg
Sugar	21g	Calcium	629mg
Protein	6g	Iron	3mg
Cholesterol	0mg	Phosphoro	133mg

DIRECTIONS

01 Place all ingredients into your blender. Blend very well until completely smooth. Divide into glasses and enjoy!

NOTES

MORE PROTEIN

Add a scoop of protein powder or hemp seeds.

