

Enchanted Smoothie Bowl

Source: Dr. Neal Barnard's Cookbook for Reversing Diabetes by Neal Barnard, MD; recipe by Dreena Burton

Start your morning with this enchanting deep purple, nutrient-rich smoothie bowl!

About the Recipe

275 Calories · 5 g Protein · 15 g Fiber

Breakfast · Snack · Smoothie

Gluten-free · Nut-free

Ingredients

Makes 3 Servings

- 1 1/2 c (222 g) frozen blueberries
- 1 c (150 g) frozen raspberries
- 2 overripe bananas, sliced, frozen or room temperature
- 2 c (60 g) baby spinach leaves
- 1 tbsp (15 mL) orange juice
- 3 tbsp (47 g) vegan vanilla protein powder
- 1 1/6 c (275 mL) water or nondairy milk (for a creamy texture)
- 1/2 c (75 g) seasonal fruit, such as sliced kiwi, sliced strawberries, chopped pear, or clementine segments
- chia seeds
- coconut flakes

Directions

1. In a blender, combine the blueberries, raspberries, 1 banana, spinach, juice, protein powder (if using), and 1 c (240 mL) of the water or milk, and puree.

2. Add the remaining water or milk, 1 tbsp (15 mL) at a time if needed to thin, but only add as much as is needed to be able to blend so that the mixture stays very thick.
3. Divide among 3 bowls and top with the remaining banana, strawberries, or any seasonal fruit, and, if using, coconut flakes and chia seeds.

Nutrition Facts

Per serving (1/3 of recipe)

Calories: 156 kcal

Fat: 2 g

Saturated Fat: <0.5 g

Calories From Fat: 9%

Cholesterol: 0 mg

Protein: 3 g

Carbohydrates: 28 g

Sugar: 22 g

Fiber: 9 g

Sodium: 25 mg

Calcium: 59 mg

Iron: 1.6 mg

Vitamin C: 45 mg

Beta-Carotene: 1212 mcg

Vitamin E: 1.7 mg