

100% Fermented Organic Greens and Protein & Greens



CHOCOLATE PEANUT BUTTER Smoothie Bowl

INGREDIENTS

 $\frac{1}{3}$ cup almond milk

2 frozen bananas

1 Tbsp peanut butter

1 tsp cacao powder

1 tsp chia seeds

1 scoop Whole Earth & Sea Fermented Organic Greens – Chocolate flavour

Optional toppings – granola, sliced banana, goji berries, pumpkin seeds, and cacao nibs

- Add all your ingredients in a blender and mix. The mixture should be thick and creamy. You can thin it out by adding a splash of almond milk if you prefer.
- 2. Serve in a bowl and add all your favourite toppings from the list to the left.



MANGO STRAWBEBRY l' lorkoul Smoothie

INGREDIENTS

- 1 cup unsweetened almond milk
- 1 cup freshly hulled strawberries
- 1 cup frozen mango
- 1 Tbsp hemp seeds
- 2 Tbsp freshly squeezed lemon juice
- 6 ice cubes
- 1 scoop Whole Earth & Sea Fermented Organic Greens – Chocolate flavour
- **Optional toppings –** hemp seeds, mulberries, and freshly sliced strawberries

- Starting with the almond milk, combine all the ingredients in a blender and mix until smooth.
- 2. Add more almond milk if you prefer to thin out the smoothie.





GREEN TROPICAL

INGREDIENTS

½ cup coconut milk
¼ cup Greek yogurt
l cup frozen pineapple
⅓ cup frozen mango
l frozen banana
2 cups fresh kale of any kind

1 Tbsp flaxseeds

1 scoop Whole Earth & Sea Fermented Organic Greens – Tropical flavour

Topping – shredded coconut

- 1. Place all the ingredients in a blender and mix until smooth.
- 2. I used shredded coconut as the topping to give a crunch, but feel free to add any fun toppings you like.



VANILLA CHAL moothie

INGREDIENTS

1 cup almond milk

1 pitted date

1 frozen banana

1/2 tsp cinnamon

1 scoop Whole Earth & Sea Fermented Organic Protein & Greens – Vanilla chai

- 1. Place all the ingredients in a blender and mix until smooth.
- 2. Add a dash of cinnamon on top. Enjoy!





TROPICAL FEELING Smoothie Bowl

INGREDIENTS

1/3 cup full-fat coconut milk

⅓ cup frozen mango

1/4 cup frozen pineapple

1/2 frozen banana

1 scoop Whole Earth & Sea Fermented Organic Protein & Greens – Tropical flavour

Toppings – fresh pineapple, shredded coconut, raspberries, and blueberries

- Add all the ingredients into a high-speed blender, and mix until smooth and thick.
- 2. Serve in a bowl and add all the toppings.



100% FERMENTED CERTIFIED ORGANIC GREENS and PROTEIN & GREENS

for easy digestion and maximum nutrition



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Recipes provided by KARLENE KARST

Karlene Karst holds a BSc in Nutrition and is a leading authority in natural health and wellness. You can enjoy over 100 of her delicious recipes in her latest cookbook, *This Kitchen Is for Dancing, Real Food, Pure Flavor.* She is also the founder of the award-winning brand Sea-licious® Omega-3 oils and has published numerous health books. Karlene is an upbeat, well-informed sought-after TV personality and spokesperson appearing on the cover of magazines and TV shows including *The Marilyn Denis Show, CTV Morning Live,* and *Global Morning News.*