Green Smoothies - 8 Great Recipes

Blend in your greens. Here are 8 Great Green Smoothie recipes your entire family will love! All have 5 ingredients or less. A delicious meal in a cup is just minutes away!

O Total time: 6 mins

📍 Serving: 1



By: Jenny Ross



Directions

- 1. Add all ingredients from the recipe of your choice into your blending container.
- 2. Blend for 1 minute or until smooth.
- 3. Enjoy and serve!

Tips from Chef Jenny Ross

- Try other alternative milks- we used coconut milk for these recipes but you might enjoy variations with pumpkin seed milk, flax milk or almond milk!
- Add other superfoods for additional health benefits like maca root, plant-protein powders, maqui berry powder, moringa or chlorella!
- Pre-bag your smoothie ingredients for the whole week, everything except the liquid so that your blending time gets even shorter until you are used to the process of blending your breakfast each morning.

Recipe #1 - Super Green Smoothie













1 banana

1 cup frozen mango

1 cup spinach ½ cup coconut 1 Tbsp hemp or kale water

seeds (optional)

Recipe #5 - Spirulina Green











1 Tbsp spirulina 1 tsp cinnamon

½ cup coconut 1 tsp spirulina

½ cup frozen 1 Tbsp hemp or

Recipe #2 - Tropical Pineapple Smoothie







Recipe #3 - Vanilla Green Smoothie







(optional)

Recipe #6 - Daily 5 Greens



1 banana



1 cup spinach



1 Tbsp

coconut butter

or oil



milk



1 banana

1 cup frozen or fresh pineapple

or kale

milk

1 cup spinach 1 cup coconut 1 tsp chia seeds

Recipe #7 - Berry Greens



1 banana



½ avocado



1 cup spinach



berries



coconut oil







1 banana

1 cup coconut 1 cup spinach 1 Tbsp almond 1 Tbsp vanilla butter

bean or 1 scoop vanilla protein powder



1 banana



½ avocado







Recipe #4 - Cinnamon Green Smoothie



1½ frozen

banana



milk



1 cup coconut 1 cup spinach 1 tsp cinnamon





1 pinch pumpkin pie spice



Recipe #8 - Wheatgrass Greens

½ cup frozen berries

½ cup coconut water

wheatgrass powder

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