reimbursable meal smoothie



Choose fluid milk and fruit. Select yogurt. Add choices to blender.

Add extras, optional. Put the cover on the blender.



Pulse until smooth. Pour into cups.



Refrigerate until service. Hold for cold service at 41°F or below.

Yield: 1- 16 oz Smoothie

Check current USDA smoothie guidelines for meal component crediting information.





ose nozennor best consistency.
🖵 Bananas
Berries
Blueberries
Raspberries
Strawberries
Cherries, pitted

Nuts

Carrot

Honey

Avocado

Peanut or

almond butter

Almonds, Cashews, Walnuts

Kiwi
 Mango
 Melons

 Cantaloupe
 Honeydew

Papaya

Fresh mint

Cinnamon

Chocolate syrup

□ Instant, non-fat

Oats or oatmea I

dry pudding mix

U Vanilla



(credit as fruit juice)

- Peaches
- D Pineapple



- Ground flax seeds
- Spinach
- Nutmeg
- Cocoa powder

Nutrition Facts Serving Size (16g) Servings Per Container 1

Amount Per Serving			
Calories 230		Calories from Fat 15	
			% Daily Values*
Total Fat 2g			3%
Saturated Fa		5%	
Trans Fat 0g			
Cholesterol 13r		4%	
Sodium 195mg		8%	
Total Carbohyd	rate 38g		13%
Dietary Fiber		8%	
Sugars 36g			
Protein 14g			28%
Vitamin A 28%	•	V	itamin C 70%
Calcium 47%	•		Iron 2%
*Percent Daily Values Values may be highe			125 125 125 125 125 125 125 125 125 125
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

(Base Recipe)

Servings-Portion Size: 10 - 16 oz Smoothies

Ingredients:	Amount:
Milk, fat-free or low-fat	80 oz
Yogurt, vanilla, low-fat	40 oz
Frozen fruit, pureed	5 cups

