

Nutrition Facts*

Calories 255cal Protein 3g Total Fat (0g trans fat) 14g Carbohydrates Sugar 18g Sodium 25mg

Nutritionist Approved

Smoothies offer a quick and convenient snack or meal, and are an easy way to incorporate more fruit and vegetables into your diet. This recipe in particular is packed with lots of fibre and good healthy fats which are essential for a highenergy smoothie!

*This nutrition information is provided as an estimate only, and individual results may vary due to natural fluctuations in fresh produce or with product choices.

KIWI LIME SUPERFOOD **SMOOTHIE BOWL**

BY CHEF STEPHANIE TUCCI

As we transition from winter to spring, you may want to start your day off with something more refreshing and less warming. This smoothie bowl is an excellent way to kick-start your day as it's nutritious, satisfying and delicious.

VEGAN/ GLUTEN-FREE

INGREDIENTS

2 kiwis	½ cup coconut milk
1 cup unsweetened coconut yogurt	½ cup ice
2 dates	Toppings
1 banana	Coconut flakes
2 tbsp. coconut flakes	Granola of choice
2 tbsp. mint leaves	Fresh kiwi slices
¼ tsp. vanilla	Mint leaves

METHOD

- 1 Place all the smoothie ingredients into a blender and blend on high speed until smooth.
- 2 Pour into two bowls and divide the toppings over both bowls.
- 3 Serve right away.





