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Strawberry Yogurt Smoothie *

Strawberry Yogurt Smoothie

A refreshing and healthy smoothie perfect for summer. Made with fresh strawberries, milk, and yogurt, this smoothie is packed with vitamins and nutrients.

Recipe Type: Vegetarian Prep Time: 5 mins

Cook Time: N/A Total Time: 5 mins

Recipe Yield: 500 grams Number of Servings: 2

Serving Size: 250 g

Ingredients

| 200 g | Strawberry |
|--------------|------------|
| 250 ml | Milk |
| 150 g | Yogurt |

Directions

Step 1

Cutting

Wash and hull the strawberries.

Prep Time: 2 mins

Cook Time: 0 mins

Step 2

Blending

In a blender, combine the strawberries, milk, and yogurt.

Prep Time: 1 mins

Cook Time: 0 mins

Step 3

Blending

Blend until smooth and creamy.

Prep Time: 1 mins

Cook Time: 0 mins

Step 4



Pour into glasses and serve chilled.

Prep Time: 1 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 120 kcal

Fat: 1 g

Protein: 5 g

Carbohydrates: 25 g

Nutrition Facts

Proteins

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|----------|-------|------------------------------|--------------------------------|
| Protein | 5 g | 29.41% | 29.41% |

Carbohydrates

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|---------------|-------|------------------------------|--------------------------------|
| Carbohydrates | 25 g | 45.45% | 50% |
| Fibers | 3 g | 7.89% | 12% |
| Sugars | 18 g | N/A | N/A |
| Lactose | 0 g | N/A | N/A |

Fats

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|---------------------|-------|------------------------------|--------------------------------|
| Monounsaturated Fat | 0 g | N/A | N/A |
| Saturated Fat | 0 g | 0% | 0% |
| Fat | 1 g | 3.57% | 4% |
| Cholesterol | 5 mg | N/A | N/A |

Vitamins

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|-------------|--------|------------------------------|--------------------------------|
| Vitamin A | 5 iu | 0.56% | 0.71% |
| Vitamin C | 80 mg | 88.89% | 106.67% |
| Vitamin B6 | 2 mg | 153.85% | 153.85% |
| Vitamin B12 | 10 mcg | 416.67% | 416.67% |
| Vitamin E | 2 mg | 13.33% | 13.33% |

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|-----------|--------|------------------------------|--------------------------------|
| Vitamin D | 10 mcg | 66.67% | 66.67% |

Minerals

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|-----------|-------|------------------------------|--------------------------------|
| Sodium | 50 mg | 2.17% | 2.17% |
| Calcium | 15 mg | 1.5% | 1.5% |
| Iron | 4 mg | 50% | 22.22% |
| Potassium | 10 mg | 0.29% | 0.38% |
| Zinc | 2 mg | 18.18% | 25% |
| Selenium | 2 mcg | 3.64% | 3.64% |

Recipe Attributes

Seasonality

Summer

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