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Medium Pineapple Shake

A refreshing pineapple shake that is perfect for a hot summer day. It is made with fresh pineapple, ice cream, and milk, blended together until smooth and creamy. This shake is a delicious treat that can be enjoyed by everyone.

Recipe Type: Standard Prep Time: 10 mins

Cook Time: N/A Total Time: 10 mins

Recipe Yield: 500 grams Number of Servings: 2

Serving Size: 250 g

Ingredients

| 200 g | fresh pineapple |
|--------|-------------------|
| 200 g | vanilla ice cream |
| 300 ml | Milk |

Directions

Step 1



Peel and chop the fresh pineapple into small pieces.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Blending

Add the chopped pineapple, vanilla ice cream, and milk to a blender.

Prep Time: 2 mins

Cook Time: 0 mins

Step 3

Blending

Blend until smooth and creamy.

Prep Time: 3 mins

Cook Time: 0 mins

Step 4

Serving

Pour the pineapple shake into glasses and serve chilled.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 250 kcal

Fat: 12 g

Protein: 5 g

Carbohydrates: 30 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 | 30 g | 54.55% | 60% |

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|----------|-------|------------------------------|--------------------------------|
| Fibers | 2 g | 5.26% | 8% |
| Sugars | 25 g | N/A | N/A |
| Lactose | 0 g | N/A | N/A |

Fats

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|---------------------|-------|------------------------------|--------------------------------|
| Monounsaturated Fat | 2 g | N/A | N/A |
| Saturated Fat | 6 g | 27.27% | 35.29% |
| Fat | 12 g | 42.86% | 48% |
| Cholesterol | 30 mg | N/A | N/A |

Vitamins

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|-------------|-------|------------------------------|--------------------------------|
| Vitamin A | 10 iu | 1.11% | 1.43% |
| Vitamin C | 70 mg | 77.78% | 93.33% |
| Vitamin B6 | 0 mg | 0% | 0% |
| Vitamin B12 | 1 mcg | 41.67% | 41.67% |
| Vitamin E | 1 mg | 6.67% | 6.67% |
| Vitamin D | 1 mcg | 6.67% | 6.67% |

Minerals

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|-----------|--------|------------------------------|--------------------------------|
| Sodium | 100 mg | 4.35% | 4.35% |
| Calcium | 15 mg | 1.5% | 1.5% |
| Iron | 4 mg | 50% | 22.22% |
| Potassium | 200 mg | 5.88% | 7.69% |
| Zinc | 1 mg | 9.09% | 12.5% |
| Selenium | 2 mcg | 3.64% | 3.64% |

Recipe Attributes

Seasonality

Summer Fall

Events

Game Day

Course

Drinks Salads Snacks

Cultural

Chinese New Year Diwali Oktoberfest Ramadan Thanksgiving Easter

Cost

Under \$10 \$20 to \$30 \$40 to \$50

Demographics

Teen Friendly Lactation Friendly Diabetic Friendly

Diet

Mediterranean Diet

Meal Type
Lunch Snack Supper

Difficulty Level

Medium

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