

Number of Servings: 2

Serving Size: 250 g

Recipe Yield: 500 grams

### Ingredients

300 g	ripe mangoes
200 g	Bananas
250 ml	milk
2 tbsp	honey
100 g	ice cubes

### Directions

#### Step 1



Peel and chop the mangoes and bananas.

Prep Time: 5 mins

Cook Time: 0 mins

#### Step 2

Blending

In a blender, combine the chopped mangoes, bananas, milk, honey, and ice cubes.

Prep Time: 2 mins

Cook Time: 0 mins

#### Step 3

Blending

Blend until smooth and creamy.

Prep Time: 3 mins

Cook Time: 0 mins

# **Nutrition Facts**

Calories: 200 kcal

Fat: 1g

Protein: 2g

Carbohydrates: 50 g

### **Nutrition Facts**

#### **Proteins**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)	
Protein	2 g	11.76%	11.76%	

#### Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)	
Carbohydrates	50 g	90.91%	100%	
Fibers	5 g	13.16%	20%	
Sugars	40 g	N/A	N/A	
Lactose	0 g	N/A	N/A	

#### Fats

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

### Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)	
Vitamin A	100 iu	11.11%	14.29%	
Vitamin C	50 mg	55.56%	66.67%	
Vitamin B6	10 mg	769.23%	769.23%	
Vitamin B12	0 mcg	0%	0%	
Vitamin E	2 mg	13.33%	13.33%	
Vitamin D	0 mcg	0%	0%	

#### Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)	
Sodium	50 mg	2.17%	2.17%	
Calcium	10 mg	1%	1%	
Iron	5 mg	62.5%	27.78%	

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)	
Potassium	300 mg	8.82%	11.54%	
Zinc	2 mg	18.18%	25%	
Selenium	0 mcg	0%	0%	

# **Recipe Attributes**

Seasonal	ity							
Summer	Fall							
Events								
Christmas	Easter	Thanksgiv	ving	Birthday	,	Wedding	Halloween	
Valentine's	Day M	other's Day	Fa	ther's Day	/	New Year	Anniversar	Y
Baby Show	er Brid	al Shower	Grad	duation	B	ack to Schoo	Barbecue	Picnic
Game Day								
Meal Type	e							
Breakfast	Brunch	Snack	Supp	er				
<b>Difficulty</b> Easy	Level							

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