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# **Pumpkin Spice Smoothie**

A delicious and creamy smoothie made with pumpkin puree and warm spices like cinnamon, nutmeg, and ginger. Perfect for fall!

Recipe Type: Vegetarian 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	Pumpkin Puree
100 g	Banana
250 ml	almond milk
2 tbsp	maple syrup
1 tsp	Cinnamon
0.5 tsp	Nutmeg

0.5 tsp	Ginger
1 c	Ice

# **Directions**

### Step 1

Blender

In a blender, combine the pumpkin puree, banana, almond milk, maple syrup, cinnamon, nutmeg, and ginger.

Prep Time: 5 mins

Cook Time: 0 mins

#### Step 2

Blender

Blend until smooth and creamy.

Prep Time: 2 mins

Cook Time: 0 mins

## Step 3

Blender

Add ice and blend again until well combined.

Prep Time: 3 mins

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600	K	ш	ne:	U	mins

# Step 4

Pour into glasses and serve chilled.

Prep Time: 0 mins

Cook Time: 0 mins

# **Nutrition Facts**

Calories: 150 kcal

**Fat:** 4 g

Protein: 2 g

Carbohydrates: 30 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	30 g	54.55%	60%
Fibers	5 g	13.16%	20%
Sugars	15 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	1 g	4.55%	5.88%
Fat	4 g	14.29%	16%
Cholesterol	0 mg	N/A	N/A

# **Vitamins**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	200 iu	22.22%	28.57%
Vitamin C	4 mg	4.44%	5.33%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

#### **Minerals**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	100 mg	4.35%	4.35%
Calcium	10 mg	1%	1%
Iron	6 mg	75%	33.33%
Potassium	300 mg	8.82%	11.54%
Zinc	1 mg	9.09%	12.5%
Selenium	1 mcg	1.82%	1.82%

# **Recipe Attributes**

### Seasonality

Fall Winter Spring

# Kitchen Tools

Slow Cooker Blender Oven

# Nutritional Content

Low Calorie

### Cuisines

Middle Eastern Italian Diet Anti-Inflammatory Diet Meal Type Snack Supper Dinner Breakfast Lunch Brunch Course Sauces & Dressings Drinks Cultural Chinese New Year **Events** Halloween Christmas **Difficulty Level** Medium

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