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Peach and Strawberry Smoothie *

A refreshing smoothie made with fresh peaches and strawberries. Perfect for a hot summer day.

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 | peaches |
|--------|--------------|
| 200 g | Strawberries |
| 1 c | ice |
| 2 tbsp | honey |
| 1 c | milk |

Directions

Step 1



Wash and slice the peaches and strawberries.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Blender

Add the sliced peaches and strawberries to a blender.

Prep Time: 0 mins

Cook Time: 0 mins

Step 3

Blender

Add the ice, honey, and milk to the blender.

Prep Time: 0 mins

Cook Time: 0 mins

Step 4



Blend until smooth and creamy.

Prep Time: 2 mins

Cook Time: 0 mins

Step 5



Pour into glasses and serve immediately.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 200 kcal

Fat: 0 g

Protein: 2 g

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 | 0 g | N/A | N/A |
| Saturated Fat | 0 g | 0% | 0% |
| Fat | 0 g | 0% | 0% |
| Cholesterol | 0 mg | N/A | N/A |

Vitamins

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|----------|-------|------------------------------|--------------------------------|
|----------|-------|------------------------------|--------------------------------|

| Vitamin A | 10 iu | 1.11% | 1.43% |
|-------------|--------|---------|---------|
| Vitamin C | 100 mg | 111.11% | 133.33% |
| Vitamin B6 | 0 mg | 0% | 0% |
| Vitamin B12 | 0 mcg | 0% | 0% |
| Vitamin E | 0 mg | 0% | 0% |
| Vitamin D | 0 mcg | 0% | 0% |

Minerals

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|-----------|--------|------------------------------|--------------------------------|
| Sodium | 0 mg | 0% | 0% |
| Calcium | 10 mg | 1% | 1% |
| Iron | 4 mg | 50% | 22.22% |
| Potassium | 300 mg | 8.82% | 11.54% |
| Zinc | 0 mg | 0% | 0% |
| Selenium | 0 mcg | 0% | 0% |

Recipe Attributes

Seasonality

Summer

Fall

Events

Christmas Easter Thanksgiving Birthday Wedding Halloween Valentine's Day Mother's Day Father's Day New Year Anniversary Bridal Shower Graduation Back to School **Baby Shower** Barbecue Picnic Game Day Meal Type Lunch Dinner Snack Supper Difficulty Level

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Easy