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# **Sunflower Butter Smoothie**

A delicious and nutritious smoothie made with sunflower butter, perfect for vegans and those following a plant-based diet. This smoothie is packed with vitamins, minerals, and antioxidants, and is a great way to start your day or refuel after a workout.

Recipe Type: Vegan 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	Banana
40 g	sunflower butter
400 ml	almond milk
50 g	spinach
20 g	chia seeds

100 g

ice cubes

### **Directions**

### Step 1



Peel and chop the banana.

Prep Time: 2 mins

Cook Time: 0 mins

### Step 2

Blender

Add the banana, sunflower butter, almond milk, spinach, chia seeds, and ice cubes to a blender.

Prep Time: 2 mins

Cook Time: 0 mins

### Step 3

Blender

Blend until smooth and creamy.

Prep Time: 1 mins

Cook Time: 0 mins

### Step 4

#### Serving

Pour into glasses and serve chilled.

Prep Time: 0 mins

Cook Time: 0 mins

## **Nutrition Facts**

Calories: 300 kcal

**Fat:** 15 g

Protein: 10 g

Carbohydrates: 35 g

## **Nutrition Facts**

#### **Proteins**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	10 g	58.82%	58.82%

### **Carbohydrates**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	35 g	63.64%	70%
Fibers	8 g	21.05%	32%
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	10 g	N/A	N/A
Saturated Fat	1 g	4.55%	5.88%
Fat	15 g	53.57%	60%
Cholesterol	0 mg	N/A	N/A

### **Vitamins**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	20 iu	2.22%	2.86%
Vitamin C	30 mg	33.33%	40%
Vitamin B6	1 mg	76.92%	76.92%
Vitamin B12	0 mcg	0%	0%
Vitamin E	5 mg	33.33%	33.33%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin D	0 mcg	0%	0%

#### **Minerals**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	100 mg	4.35%	4.35%
Calcium	20 mg	2%	2%
Iron	15 mg	187.5%	83.33%
Potassium	600 mg	17.65%	23.08%
Zinc	1 mg	9.09%	12.5%
Selenium	10 mcg	18.18%	18.18%

# **Recipe Attributes**

Seasonality

Summer Fall

Events

Christmas Easter Halloween

Cuisines

Italian

**Nutritional Content** 

High Protein Low Fat Low Carb High Fiber Low Sodium Low Calorie Sugar-Free High Vitamin C High Iron High Calcium Kitchen Tools Blender Course Appetizers Drinks Salads Meal Type Snack Supper Difficulty Level

Medium

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