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Acai Berry Smoothie

A refreshing and nutritious smoothie made with acai berries, packed with antioxidants and vitamins. Perfect for a vegan diet.

Recipe Type: Vegan 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	Acai berries
100 g	Banana
250 ml	almond milk
2 tsp	agave syrup
100 g	ice cubes

Directions

Step 1

Blender

Add the acai berries, banana, almond milk, agave syrup, and ice cubes to a blender.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Blender

Blend on high speed until smooth and creamy.

Prep Time: 2 mins

Cook Time: 0 mins

Step 3

Pour into glasses and serve immediately.

Prep Time: 3 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 150 kcal	Ca	lorie	es:	150	kcal
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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	20 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	0 g	0%	0%
Fat	4 g	14.29%	16%
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	20 mg	22.22%	26.67%
Vitamin B6	0 mg	0%	0%
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	8 mg	100%	44.44%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Potassium	300 mg	8.82%	11.54%
Zinc	1 mg	9.09%	12.5%
Selenium	1 mcg	1.82%	1.82%

Recipe Attributes

Seasonality

Summer Fall

Events

Christmas Easter Thanksgiving Birthday Wedding Halloween

Valentine's Day Mother's Day Father's Day New Year Anniversary

Baby Shower Bridal Shower Graduation Back to School Barbecue Picnic

Kitchen Tools

Blender Oven Microwave

Course

Appetizers Drinks Salads Snacks

Cultural

Chinese New Year Diwali Hanukkah

Demographics

Diabetic Friendly Heart Healthy

Diet

Pescatarian Diet Raw Food Diet Ovo-Vegetarian Diet Lacto-Vegetarian Diet Lacto-Ovo Vegetarian Diet Fruitarian Diet Engine 2 Diet Blood Type Diet Ayurvedic Diet Traditional Chinese Medicine (TCM) Diet **Anti-Inflammatory Diet** The Acid Reflux Diet Gluten-Free Diet Low Glycemic Index Diet Low Sodium Diet The Fast Metabolism Diet **Nutrient Timing Diet** The 80/10/10 Diet The Gerson Therapy The Swiss Secret Diet The Scarsdale Diet The Cabbage Soup Diet The Hallelujah Diet The Mayo Clinic Diet The Beverly Hills Diet The Hollywood Diet The Lemonade Diet The Grapefruit Diet The Rice Diet The Sleeping Beauty Diet The Baby Food Diet The 3-Hour Diet The F-Plan Diet The Master Cleanse Diet The Subway Diet The SlimFast Diet The Cambridge Diet The Shangri-La Diet The Best Life Diet The 3-Day Diet The Peanut Butter Diet The Bulletproof Diet The Carnivore Diet The Dukan Diet The HCG Diet The Optavia Diet The Pritikin Diet The Starch Solution Diet The Vertical Diet The GOLO Diet The Gut and Psychology Syndrome (GAPS) Diet The Specific Carbohydrate Diet (SCD) The Anti-Candida Diet The Dr. Sebi Diet The Crohn's Disease Diet The Ulcerative Colitis Diet The Low-Residue Diet The BRAT Diet (Bananas, Rice, Applesauce, Toast) The GERD Diet (Gastroesophageal Reflux Disease) The PCOS (Polycystic Ovary Syndrome) Diet The SIBO (Small Intestinal Bacterial Overgrowth) Diet The Diabetes Diet

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The Hypothyroidism Diet
                  The Hyperthyroidism Diet
The Multiple Sclerosis (MS) Diet The Fibromyalgia Diet
The Chronic Fatigue Syndrome Diet The Arthritis Diet The Osteoporosis Diet
The Heart-Healthy Diet The Non-Alcoholic Fatty Liver Disease (NAFLD) Diet
The Low Purine Diet The High-Fiber Diet The Low-Fat Diet
                                  The High-Calcium Diet
The High-Protein Diet The Low-Protein Diet
The High-Potassium Diet
                   The Low-Potassium Diet
                                      The High-Iron Diet
The Low-Iron Diet The Low-Phosphorus Diet The High-Vitamin D Diet
The High-Vitamin C Diet The High-Vitamin K Diet The Low-Vitamin K Diet
The Low-Copper Diet The Spring Detox Diet The Summer Weight Loss Diet
The Fall Immunity-Boosting Diet  
The Winter Warming Diet  
The Low-Sulfur Diet
The High-Sulfur Diet  The Eczema Diet  The Psoriasis Diet  The Rosacea Diet
The Acne Diet The Migraine Diet The Celiac Disease Diet
The Depression Diet The Adrenal Fatigue Diet The Endometriosis Diet
The Gastroparesis Diet The Menopause Diet The Post-Pregnancy Diet
The Fertility Diet The Breastfeeding Diet The Low-Nickel Diet
The Chronic Urticaria Diet The Dysphagia Diet
The Chronic Kidney Disease (CKD) Diet The Raynaud's Disease Diet
The Sjögren's Syndrome Diet The Low Tyramine Diet The Lactose-Free Diet
The Fructose Malabsorption Diet
                         The Low-Histamine Diet
The Mast Cell Activation Syndrome (MCAS) Diet
The Sarcoidosis Diet  
The Leaky Gut Syndrome Diet  
The Behçet's Disease Diet
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The Myasthenia Gravis Diet

The POTS (Postural Orthostatic Tachycardia Syndrome) Diet

The Eosinophilic Esophagitis (EoE) Diet

The Chronic Obstructive Pulmonary Disease (COPD) Diet The Asthma Diet

The Sinusitis Diet The Bronchiectasis Diet The Insomnia Diet

The Seasonal Affective Disorder (SAD) Diet

The ADHD Diet (Attention Deficit Hyperactivity Disorder)

The Autism Diet

The Bipolar Disorder Diet The Schizophrenia Diet

The Post-Traumatic Stress Disorder (PTSD) Diet Blood Type O Diet

Blood Type A Diet Blood Type B Diet Blood Type AB Diet

Cooking Method

Grilling Baking Boiling Steaming Microwaving Blanching Sautéing Smoking Blending Grinding Freezing Canning Roasting Curing Sous Vide Pasteurizing Drying Pickling Fermenting Infusing Pressing Jellying Carbonating Whipping Stirring Simmering Cutting Cut Plating Serving Mixing Resting Cooking None Stir-frying Mashing Sprinkling Heating Refrigerating Preparation Cooling Preheating Stove Oven

Healthy For

Gastroesophageal reflux disease (GERD) Gastritis Peptic ulcer disease

Inflammatory bowel disease (IBD) Irritable bowel syndrome (IBS) Celiac disease

Diverticulitis Hemorrhoids Appendicitis Gallstones Pancreatitis

Liver disease Gastroparesis Gastroenteritis Hepatitis Colorectal cancer

Meal Type

Lunch Dinner Snack

Difficulty Level

Medium

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