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# Blueberry Vanilla Coconut Smoothie

A refreshing and nutritious smoothie made with blueberries, vanilla, and coconut milk.

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	blueberries
1 tsp	vanilla extract
400 ml	coconut milk

## **Directions**

## Step 1

#### Blender

Add blueberries, vanilla extract, and coconut milk to a blender.

Prep Time: 2 mins

Cook Time: 0 mins

## Step 2

#### Blender

Blend until smooth and creamy.

Prep Time: 2 mins

Cook Time: 0 mins

## Step 3

Pour into glasses and serve chilled.

Prep Time: 1 mins

Cook Time: 0 mins

# **Nutrition Facts**

Calories: 100 kcal

Fat:	5	~
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Protein: 1g

Carbohydrates: 15 g

# **Nutrition Facts**

## **Proteins**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	1 g	5.88%	5.88%

## Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	15 g	27.27%	30%
Fibers	3 g	7.89%	12%
Sugars	10 g	N/A	N/A
Lactose	0 g	N/A	N/A

## **Fats**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
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Monounsaturated Fat	3 g	N/A	N/A
Saturated Fat	2 g	9.09%	11.76%
Fat	5 g	17.86%	20%
Cholesterol	0 mg	N/A	N/A

## **Vitamins**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	5 iu	0.56%	0.71%
Vitamin C	10 mg	11.11%	13.33%
Vitamin B6	2 mg	153.85%	153.85%
Vitamin B12	0 mcg	0%	0%
Vitamin E	4 mg	26.67%	26.67%
Vitamin D	0 mcg	0%	0%

## **Minerals**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	20 mg	0.87%	0.87%
Calcium	2 mg	0.2%	0.2%
Iron	4 mg	50%	22.22%
Potassium	150 mg	4.41%	5.77%
Zinc	2 mg	18.18%	25%

Nutrient		% Daily Intake (Males)	% Daily Intake (Females)
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

Game Day

#### Cuisines

Italian Chinese Indian Mexican French Thai Japanese

Mediterranean Greek Spanish German Korean Vietnamese American

Middle Eastern

#### **Nutritional Content**

Low Calorie High Protein Low Fat Low Carb High Fiber Low Sodium

Sugar-Free High Vitamin C High Iron High Calcium

#### **Kitchen Tools**

Blender Mixer Oven Stove Microwave Grill Slow Cooker

Pressure Cooker Air Fryer Food Processor

## Course

Main Dishes Side Dishes Appetizers Desserts Drinks Breads Salads Soups Snacks Sauces & Dressings Cultural Chinese New Year Cinco de Mayo Diwali Hanukkah Oktoberfest Passover Ramadan St. Patrick's Day Thanksgiving Christmas Easter Halloween Cost Under \$10 \$10 to \$20 \$20 to \$30 \$30 to \$40 \$40 to \$50 Over \$50 Demographics Kids Friendly Senior Friendly Teen Friendly Pregnancy Safe Lactation Friendly Allergy Friendly Diabetic Friendly Heart Healthy Diet Mediterranean Diet DASH Diet (Dietary Approaches to Stop Hypertension) Flexitarian Diet Weight Watchers (WW) Diet MIND Diet (Mediterranean-DASH Diet Intervention for Neurodegenerative Delay) Volumetrics Diet Paleo Diet The Whole30 Diet Atkins Diet Ketogenic Diet Low Carb, High Fat (LCHF) Diet South Beach Diet **Zone Diet** Ornish Diet Nutrisystem Diet TLC Diet (Therapeutic Lifestyle Changes) Nordic Diet Okinawa Diet Alkaline Diet Macrobiotic Diet Intermittent Fasting 5:2 Diet 16:8 Diet Warrior Diet OMAD (One Meal a Day) Diet Body for Life Diet Low FODMAP Diet Slow Carb Diet Vegetarian Diet Vegan Diet Raw Food Diet Pescatarian 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

**Nutrient Timing Diet** 

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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 Israeli Army Diet The Air Diet The Breatharian Diet The Werewolf 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 Hypothyroidism Diet The Hyperthyroidism Diet
The Epilepsy Diet (Modified Atkins Diet for Seizures)

The Parkinson's Disease Diet
The Chronic Fatigue Syndrome Diet The Arthritis Diet The Osteoporosis Diet
The Heart-Healthy Diet The Non-Alcoholic Fatty Liver Disease (NAFLD) Diet
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The Low Purine Diet
                The High-Fiber Diet The Low-Fat Diet
The High-Protein Diet
                  The Low-Protein Diet
                                     The High-Calcium 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 Acne Diet The Migraine Diet The Celiac Disease Diet
The Gallbladder Diet
                  The Kidney Stone Diet The Anti-Anxiety Diet
The Depression Diet The Adrenal Fatigue Diet The Endometriosis Diet
The Hashimoto's Disease Diet  
The Lyme Disease Diet  
The Diverticulitis 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
The Graves' Disease Diet
                     The Addison's Disease Diet
The Cushing's Syndrome Diet
                        The Ankylosing Spondylitis Diet
                                                  The Lupus Diet
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
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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 Frying Baking Boiling Steaming Microwaving Blanching Sautéing Roasting Smoking Curing Blending Grinding Freezing Canning Drying Pickling Sous Vide Pasteurizing Fermenting Infusing Pressing Jellying Carbonating Whipping Stirring Simmering Cutting Resting Plating Serving Cooking Stir-frying Cut Mixing None Refrigerating Mashing Preheating Sprinkling Heating Preparation Cooling Oven Stove

#### **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

Breakfast Lunch Snack

#### **Difficulty Level**

Medium

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