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# **Protein-boosted Honey Yogurt** \*

Protein-boosted Honey Yogurt is a delicious and nutritious recipe that combines the goodness of yogurt with the sweetness of honey. It is a perfect breakfast or snack option for anyone looking to add more protein to their diet.

Recipe Type: Standard Prep Time: 10 mins

Cook Time: N/A Total Time: 10 mins

Recipe Yield: 200 grams Number of Servings: 2

Serving Size: 100 g

## **Ingredients**

200 g	Greek yogurt
20 g	Honey
20 g	protein powder

#### **Directions**

### Step 1

#### Mixing

In a bowl, mix Greek yogurt and protein powder until well combined.

Prep Time: 5 mins

Cook Time: 0 mins

### Step 2

#### Stirring

Drizzle honey over the yogurt mixture and stir gently to incorporate.

Prep Time: 2 mins

Cook Time: 0 mins

### Step 3

#### Plating

Divide the yogurt mixture into serving bowls and garnish with additional honey if desired.

Prep Time: 3 mins

Cook Time: 0 mins

### **Nutrition Facts**

Calories:	200 kcal
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**Fat:** 0 g

Protein: 30 g

Carbohydrates: 20 g

# **Nutrition Facts**

### **Proteins**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	30 g	176.47%	176.47%

## Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	20 g	36.36%	40%
Fibers	0 g	0%	0%
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	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	0 iu	0%	0%
Vitamin C	0 mg	0%	0%
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	50 mg	2.17%	2.17%
Calcium	20 mg	2%	2%
Iron	0 mg	0%	0%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Potassium	0 mg	0%	0%
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

## **Recipe Attributes**

**Events** 

Christmas

**Meal Type** 

Breakfast Snack Brunch Supper

**Nutritional Content** 

Low Fat

Course

Salads Snacks Sauces & Dressings

Cultural

Chinese New Year Halloween

**Demographics** 

Kids Friendly Teen Friendly Diabetic Friendly Heart Healthy

Diet

Mediterranean Diet Vegetarian Diet Vegan Diet Ovo-Vegetarian Diet

Lacto-Ovo Vegetarian Diet Engine 2 Diet Low Sodium Diet

**Difficulty Level** 

Easy

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