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# Low-Fat Sunrise Sunset Smoothie ·

The Low-Fat Sunrise Sunset Smoothie is a refreshing and healthy beverage that can be enjoyed at any time of the day. This smoothie is made with fresh fruits and low-fat ingredients, making it a guilt-free treat. It is packed with vitamins and minerals, and its vibrant colors make it a feast for the eyes as well. Whether you're looking for a quick breakfast or a mid-day pick-me-up, this smoothie is sure to satisfy your cravings.

| Recipe Type: Vegetarian | 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

| 150 g | Banana         |
|-------|----------------|
| 150 g | Mango          |
| 150 g | Pineapple      |
| 200 g | low-fat yogurt |

| 200 ml | orange juice |
|--------|--------------|
| 5 g    | splenda      |

Directions

Step 1

Cut

Peel and chop the banana, mango, and pineapple.

Prep Time: 5 mins

Cook Time: 0 mins

#### Step 2

#### Blender

In a blender, combine the chopped fruits, low-fat yogurt, orange juice, and Splenda.

Prep Time: 0 mins

Cook Time: 0 mins

#### Step 3

Blender

Blend until smooth and creamy.

Prep Time: 0 mins

Cook Time: 0 mins

### Step 4

Serving

Pour the smoothie into glasses and serve chilled.

Prep Time: 0 mins

Cook Time: 0 mins

# **Nutrition Facts**

Calories: 150 kcal

Fat: 0g

Protein: 5g

Carbohydrates: 35 g

# **Nutrition Facts**

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#### **Proteins**

| Nutrient Value | % Daily<br>Intake<br>(Males) | % Daily<br>Intake<br>(Females) |
|----------------|------------------------------|--------------------------------|
|----------------|------------------------------|--------------------------------|

| Protein | 5 g | 29.41% | 29.41% |
|---------|-----|--------|--------|
|---------|-----|--------|--------|

### Carbohydrates

| Nutrient      | Value | % Daily<br>Intake<br>(Males) | % Daily<br>Intake<br>(Females) |
|---------------|-------|------------------------------|--------------------------------|
| Carbohydrates | 35 g  | 63.64%                       | 70%                            |
| Fibers        | 5 g   | 13.16%                       | 20%                            |
| Sugars        | 25 g  | N/A                          | N/A                            |
| Lactose       | 0 g   | N/A                          | N/A                            |

### Fats

| Nutrient            | Value | % Daily<br>Intake<br>(Males) | % Daily<br>Intake<br>(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<br>Intake<br>(Males) | % Daily<br>Intake<br>(Females) |
|-----------|--------|------------------------------|--------------------------------|
| Vitamin A | 100 iu | 11.11%                       | 14.29%                         |
| Vitamin C | 100 mg | 111.11%                      | 133.33%                        |

| Nutrient    | Value | % Daily<br>Intake<br>(Males) | % Daily<br>Intake<br>(Females) |
|-------------|-------|------------------------------|--------------------------------|
| Vitamin B6  | 15 mg | 1153.85%                     | 1153.85%                       |
| Vitamin B12 | 0 mcg | 0%                           | 0%                             |
| Vitamin E   | 10 mg | 66.67%                       | 66.67%                         |
| Vitamin D   | 0 mcg | 0%                           | 0%                             |

#### **Minerals**

| Nutrient  | Value  | % Daily<br>Intake<br>(Males) | % Daily<br>Intake<br>(Females) |
|-----------|--------|------------------------------|--------------------------------|
| Sodium    | 20 mg  | 0.87%                        | 0.87%                          |
| Calcium   | 15 mg  | 1.5%                         | 1.5%                           |
| Iron      | 4 mg   | 50%                          | 22.22%                         |
| Potassium | 500 mg | 14.71%                       | 19.23%                         |
| Zinc      | 2 mg   | 18.18%                       | 25%                            |
| Selenium  | 2 mcg  | 3.64%                        | 3.64%                          |

# **Recipe Attributes**

### Seasonality

Fall

#### Kitchen Tools

Slow Cooker

Blender Mixer

Nutritional Content

Low Calorie

| Cuisines  |
|---|
| Italian   |
| Diet  |
| Anti-Inflammatory Diet                                    |
| Course  |
| Drinks Salads Snacks Sauces & Dressings Appetizers Breads |
| Cultural  |
| Chinese New Year Cinco de Mayo                            |
| Meal Type   |
| Breakfast Brunch Lunch Dinner Snack Supper                |
| Difficulty Level  |
| Medium  |
|   |

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