

**All Recipes** 

Al Recipe Builder

**Similar Recipes** 

# **Grape Dutch Smoothie**

The Grape Dutch Smoothie is a refreshing and nutritious drink made with fresh grapes. It is a perfect blend of sweetness and tanginess, making it a delightful treat for any time of the day. This smoothie is packed with vitamins, minerals, and antioxidants, making it a healthy choice for a quick and easy snack or breakfast option. With its vibrant purple color and smooth texture, it is sure to be a crowd-pleaser.

Recipe Type: Standard 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**

400 g	Grapes
100 g	yogurt
2 tsp	honey
1 c	ice cubes

# **Directions**

# Step 1

Wash the grapes thoroughly and remove any stems.

Prep Time: 5 mins

Cook Time: 0 mins

# Step 2

Blending

Place the grapes, yogurt, honey, and ice cubes in a blender.

Prep Time: 2 mins

Cook Time: 0 mins

# Step 3

Blending

Blend until smooth and creamy.

Prep Time: 3 mins

Cook Time: 0 mins

# Step 4

Pour into glasses and serve chilled.

Prep Time: 0 mins

Cook Time: 0 mins

# **Nutrition Facts**

Calories: 150 kcal

**Fat:** 0 g

Protein: 2 g

Carbohydrates: 35 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	35 g	63.64%	70%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Fibers	2 g	5.26%	8%
Sugars	30 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	2 iu	0.22%	0.29%
Vitamin C	10 mg	11.11%	13.33%
Vitamin B6	2 mg	153.85%	153.85%
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	10 mg	0.43%	0.43%
Calcium	4 mg	0.4%	0.4%
Iron	2 mg	25%	11.11%
Potassium	250 mg	7.35%	9.62%
Zinc	2 mg	18.18%	25%
Selenium	0 mcg	0%	0%

# **Recipe Attributes**

#### Seasonality

Summer

#### **Events**

Easter Mother's Day Father's Day Barbecue Picnic

# Cuisines

Italian

# **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

Course
Appetizers Drinks

Meal Type
Lunch Snack Supper

Difficulty Level

Easy

Visit our website: healthdor.com