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# SMOOTHIE RECIPE COLLECTION

Collection of nutrient packed smoothies that keep you full and healthy.





### **TROPICAL SMOOTHIE**



Serves: 2 Prep: 5 mins Cook: 0 mins



Nutrition per serving: 240 kcal 3g Fats 55g Carbs 4g Protein

#### WHAT YOU NEED

- 3 passion fruits
- 1 banana, chopped
- 1 cup (165g) pineapple, chunks
- 1-1/4 cup (300ml) coconut water
- 1 tbsp. chia seeds
- ice cubes, to serve

#### WHAT YOU NEED TO DO

Scoop the pulp of the passion fruits into a high-speed blender, add the banana, pinapple, coconut water, and chia seeds. Purée until smooth and serve immediately, topped with ice cubes.







### IMMUNITY BOOSTER JUICE

### **IMMUNITY BOOSTER JUICE**



Serves: 2 Prep: 5 mins Cook: 0 mins



Nutrition per serving: 272 kcal 1g Fats 68g Carbs 8g Protein

#### WHAT YOU NEED

- 1 2/3 cup (400ml) carrot juice
- juice of 1 grapefruit
- 1 inch ginger, peeled and sliced
- 2 apples, core removed, chopped
- <sup>1</sup>/<sub>4</sub> tsp. turmeric
- pinch cayenne pepper

#### WHAT YOU NEED TO DO

Place all ingredients into a high-speed blender and blend until smooth. Serve with ice cubes.







### GOLDEN TURMERIC LATTE

### **GOLDEN TURMERIC LATTE**



Serves: 2 Prep: 5 mins Cook: 5 mins



Nutrition per serving: 53 kcal 2g Fats 7g Carbs 1g Protein





#### WHAT YOU NEED

- 1½ cup (350ml) almond milk
- <sup>1</sup>/<sub>4</sub> tsp. ground turmeric
- <sup>1</sup>/<sub>4</sub> tsp. cinnamon
- <sup>1</sup>/<sub>4</sub> tsp. ground ginger
- 1/2 tsp. vanilla extract
- 1 tbsp. Maple syrup

#### WHAT YOU NEED TO DO

Place all the ingredients in a saucepan and continuously stir over low heat.

Once hot, pour into cups and top additional cinnamon to serve. Adjust sweetness if necessary.



### **PINA COLADA PROTEIN SMOOTHIE**

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### PINA COLADA PROTEIN SMOOTHIE



Serves: 2 Prep: 5 mins Cook: 0 mins



Nutrition per serving: 182 kcal 1g Fats 20g Carbs 23g Protein

#### WHAT YOU NEED

- ½ banana
- 1 cup (165g) pineapple chunks, canned or fresh
- 1 ¼ cup (300ml) coconut milk
- 2 scoops (50g) vanilla whey
- handful ice cubes

#### WHAT YOU NEED TO DO

Combine all ingredients in a blender. Blend until smooth around 1 minute. Serve immediately.







### RASPBERRY PROTEIN SMOOTHIE

### **RASPBERRY PROTEIN SMOOTHIE**



Serves: 1 Prep: 5 mins Cook: 0 mins



Nutrition per serving: 331 kcal 12g Fats 25g Carbs 29g Protein

#### WHAT YOU NEED

- <sup>1</sup>/<sub>2</sub> ripe banana
- 1 cup (125g) frozen raspberries
- 1 cup (240ml) almond milk
- 2 tbsp. vanilla whey or pea protein
- 1 tbsp. smooth almond butter
- handful ice cubes

#### WHAT YOU NEED TO DO

Place all ingredients in a high-speed blender and blitz until smooth.







### HEMP PROTEIN POWDER SMOOTHIE

### **HEMP PROTEIN POWDER SMOOTHIE**



Serves: 2 Prep: 10 mins Cook: 0 mins



Nutrition per serving: 310 kcal 4g Fats 47g Carbs 20g Protein





#### WHAT YOU NEED

- 2 large oranges, peeled
- 1.5-inch ginger, peeled
- 2 cups (470ml) beetroot juice
- 4 tbsp. hemp powder (unflavoured or vanilla)

#### WHAT YOU NEED TO DO

Peel and cut the oranges into pieces. Peel and finely chop the ginger.

Place all ingredients in a blender and mix until smooth. Serve in glasses straight away.



### BEET THE BLUES SMOOTHIE

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### **BEET THE BLUES SMOOTHIE**



Serves: 1 Prep: 5 mins Cook: 0 mins



Nutrition per serving: 232 kcal 5g Fats 54g Carbs 5g Protein

#### WHAT YOU NEED

- 2/3 cup (150ml) plant milk
- ½ cup (100g) cooked beetroot
- <sup>1</sup>/<sub>2</sub> cup (50g) blueberries
- ½ banana
- ½ apple
- 1 tsp. chia seeds
- 1 tsp. maca powder

#### WHAT YOU NEED TO DO

Using a high-power blender, blend all ingredients together until smooth.









### **CAROTENE BOOST SMOOTHIE**



Serves: 2 Prep: 5 mins Cook: 0 mins



Nutrition per serving: 194 kcal 8g Fats 23g Carbs 6g Protein

#### WHAT YOU NEED

- 2 medium carrots
- <sup>1</sup>/<sub>2</sub> orange
- 1 peach
- 3/4 cup (200g) natural yogurt
- 7/8 cup (200ml) water
- 2 tbsp. goji berries

#### WHAT YOU NEED TO DO

Wash, peel and roughly chop the fruit and veg, then place them in a high-speed blender alongside the yogurt, water, and goji berries.

Blend until smooth and serve straight away.

### NOTE:

- Add a scoop of vanilla or unflavoured protein powder for a protein boost.







### GRAPEFRUIT SMOOTHIE

### **GRAPEFRUIT SMOOTHIE**



Serves: 2 Prep: 5 mlns Cook: 0 mins

Nutrition per serving: 233 kcal 4g Fats 37g Carbs 16g Protein





#### WHAT YOU NEED

- 1 pink grapefruit
- 1 medium banana
- 1 cup (200g) strawberries
- <sup>1</sup>/<sub>4</sub> cup (65g) Greek yogurt
- 1 scoop vanilla whey

#### WHAT YOU NEED TO DO

Blend all the ingredients in a blender and serve.



### VERY GREEN SMOOTHIE

### **VERY GREEN SMOOTHIE**



Serves: 2 Prep: 5 mins Cook: 0 mins



Nutrition per serving: 154 kcal 2g Fats 31g Carbs 5g Protein

#### WHAT YOU NEED

- 2 cups baby spinach
- <sup>1</sup>/<sub>2</sub> cucumber
- 2 celery sticks
- handful parsley
- handful mint
- 1 apple
- 1/2 orange, juiced
- <sup>1</sup>/<sub>4</sub> lime, juiced
- <sup>1</sup>/<sub>4</sub> lemon, juiced
- 2 pineapple rings

#### WHAT YOU NEED TO DO

Place the ingredients in a blender (you can leave the skins on the apples and cucumber) and puree, adding water or ice as needed.







### GREEN POWER SMOOTHIE

### **GREEN POWER SMOOTHIE**



Serves: 2 Prep: 5 mins Cook: 0 mins



Nutrition per serving: 136 kcal 1g Fats 34g Carbs 1g Protein



- 1 kiwi, peeled
- 4 big handfuls spinach
- 1/4 cucumber
- 1 stalk celery
- 1 cup (235ml) 100% apple juice
- 2 pineapple rings
- 2 tsp. honey

#### WHAT YOU NEED TO DO

Add all ingredients into a blender and blitz until smooth.

Serve immediately.







### MEAN LEAN SMOOTHIE

### MEAN LEAN SMOOTHIE



Serves: 1 Prep: 5 mins Cook: 0 mins



Nutrition per serving: 220 kcal 12g Fats 24g Carbs 5g Protein





#### WHAT YOU NEED

- 2 kale leaves
- 1/2 avocado
- ½ apple
- <sup>1</sup>/<sub>2</sub> cucumber
- 1 celery stalk
- 1/2 lemon, juiced
- mint spring

#### WHAT YOU NEED TO DO

Wash all ingredients and place in a high-speed blender.

Blend everything until smooth and serve with ice cubes.



### POST-WORKOUT VEGAN OAT SMOOTHIE

### **POST-WORKOUT VEGAN OAT SMOOTHIE**



Serves: 1 Prep: 10 mins Cook: 0 mins



Nutrition per serving: 369 kcal 16g Fats 43g Carbs 15g Protein





#### WHAT YOU NEED

- 2 tbsp. (20g) oats
- 1 small ripe banana
- 1 tbsp. almond butter
- 1 tsp. raw cacao nibs
- 1 cup (200ml) soy milk

#### WHAT YOU NEED TO DO

Place the oats in a small bowl and cover with boiling water, then set aside.

Place the banana, almond butter and cocoa nibs into a blender. Add in the soy milk and drained oats, then blitz until smooth.

Serve straight away in a glass.



### MANGO LASSI WITH MINT

### MANGO LASSI WITH MINT



Serves: 2 Prep: 5 mins Cook: 0 mins



Nutrition per serving: 180 kcal 6g Fats 34g Carbs 8g Protein





#### WHAT YOU NEED

- 1 ripe mango
- 8.8 oz.(250g) natural yogurt, 0% fat
- 2/5 cup (100ml) water
- 1-2 tsp. stevia
- 4 handfuls spinach
- 4 tbsp. mint leaves, chopped

#### WHAT YOU NEED TO DO

Place all ingredients into a high-speed blender and blend until smooth. Serve in glasses.



### VANILLA & COFFEE PROTEIN SMOOTHIE

### VANILLA & COFFEE PROTEIN SMOOTHIE



Serves: 2 Prep: 10 mins Cook: 0 mins



Nutrition per serving: 174 kcal 6g Fats 4g Carbs 26g Protein





#### WHAT YOU NEED

- 1/4 cup (60ml) espresso
- 12/3 cup (400ml) almond milk
- 2 scoops vanilla whey
- 2 tsp. cinnamon
- 2 tbsp. flax seeds
- handful ice

#### WHAT YOU NEED TO DO

Place all in gradients in a high-speed blender and mix until smooth. Serve cold in a glass.



### ANTIOXIDANT BLUEBERRY PROTEIN SMOOTHIE



## ANTIOXIDANT BLUEBERRY PROTEIN SMOOTHIE



Serves: 1 Prep: 5 mins Cook: 0 mins



Nutrition per serving: 197 kcal 4g Fats 14g Carbs 26g Protein

#### WHAT YOU NEED

- 1/2 cup (125ml) coconut water
- 1/2 cup (125ml) almond milk, unsweetened
- 1 scoop vanilla whey protein
- 1/2 cup (50g) frozen blueberries
- 1 tsp ground cinnamon
- 1 tsp chia seeds

### WHAT YOU NEED TO DO

Blend all the ingredients in a high-speed blender until smooth and serve.





