How to create a healthy high protein smoothie

Start with a protein source: Not advisable to use if under 18 - see alternatives

- Plant based Pulsin Supershake in Matcha Vanilla, My Protein Vanilla
- Whey SFH Pure Whey Protein, My Protein 26 to 35g protein
- Collagen Bulletproof Collagen Peptides Vanilla 19 to 23g protein
- Pea or Hemp Protein Pulsin, My Protein and True all provide good quality ones that have 8-10 g of protein per serving

Alternative protein sources:

- Greek Yogurt (1/2 cup 2%) 11g protein
- Cottage Cheese (1/2 cup 2%) 10g protein
- Beans (1/4 cup lima beans) 4g protein

High protein veggie options:

- Spinach (1 cup) 5g protein
- Kale (1 cup) 3g protein
- Sweet Potato (1/2 cup, mashed) 2.5g protein
- Cauliflower (1 cup) 2g protein

High protein fruit options:

- Guava (1 cup) 4g protein
- Avocado (1 medium avocado) 4g protein
- Kiwi (1 cup) 2g protein
- Blackberries (1 cup) 2g protein

Alternative fruit options either fresh or frozen:

- Banana (1 medium) high in potassium & fibre
- Berries like blueberries, raspberries, strawberries, blackberries (1 cup) high in vitamins, fibre, antioxidants & are low in sugar which will benefit the insulin response

High protein nut options (optional due to high calorie content):

- Almonds (23 almonds) 6g protein
- Peanuts (28 peanuts) 7g protein
- Cashews (18 cashews) 5g protein
- Walnuts (7 walnuts) 4g protein
- Pecans (19 pecans) 3g protein

High protein seed options:

- Pumpkin Seeds (1 tablespoon) 7g protein
- Sunflower Seeds (1 tablespoon) 6g protein
- Hemp Seeds (1 tablespoon) 3g protein
- Chia Seed (1 tablespoon) 2g protein
- Flax Seeds (1 tablespoon) 2g protein

How to bring it all together

- 1. Choose your base be it frozen fruit or fresh fruit with 1 cup of ice.
- 2. Choose your protein source, it can be multiple such as 1 scoop of powder, 1 tbsp of seeds or 1 tbsp of nuts or nut butter.



- *Adding yogurt or avocado can really thicken up your smoothie & gives extra protein & a nice texture. You don't need a full avocado for this either, half is plenty*
- 3. Choose your liquid, water is typically your best option given all the variety of flavours going on already but half water & half milk or juice is an option. Start with ½ to 1 cup & add as needed.
- 4. Blend it all together, adding liquid as needed to get the desired consistency.

Sample recipes:

Banana Protein Shake - approx. 32g of protein (recipe based on average protein content of 22g in protein powder)

- ¾ cup nonfat greek yogurt
- 1 to 1.5 cups frozen banana
- 1 scoop protein powder or alternative of choice)
- 1 to 2 cups milk (any type) depending on how thick you like your shakes
- 1 tbsp of nut butter
- 1 tsp vanilla extract (optional)
- Blend & enjoy

Greens Protein Shake - approx. 28g protein (recipe based on average protein content of 22g in protein powder)

- 2 cups spinach or mix of spinach & kale
- ½ a medium to large avocado
- 1 cup frozen berries of choice
- ½ banana fresh or frozen
- 1 scoop of protein powder or alternative of choice
- 1 tbsp of Greens Powder (should contain spirulina, cholera, wheatgrass, buckwheat or close to)
- 1 to 2 cups water depending on how thick you like your shakes
- Blend & enjoy

Berry Protein Shake - approx. 25g protein if using almond milk and 31g protein if using soy (recipe based on average protein content of 22g in protein powder)

- 1.5 cups of frozen berries
- 1 medium banana fresh or frozen though frozen is best
- 1 tbsp chia seeds
- 1 scoop of protein powder or alternative of choice
- 1 to 1.5 cups of almond or soya milk (soy provides 3g of protein per 100 ml or 6.5g per cup)

