

# Breakfast Showdown! Smoothies vs. Oats



### **Berries and Greens Smoothie** Ingredients:

- 1 cup Kale or Spinach, chopped
- 10 Frozen Blueberries
- 2 tbsp Nonfat Milk
- 1 tsp Ground Cinnamon
- 1 tbsp Almond Butter (optional)
- 1 tbsp Flaxseeds (optional)
- 1 tbsp Protein Powder (optional)
- 1/2 medium Banana (optional)

### Orange you Bananas for Smoothies

### Ingredients:

- 1/2 Orange, peeled
- 1/4 cup Grapes
- 1/2 Medium Banana
- 1/2 cup Kale or Spinach
- 1 Ice Cube
- 1/2 cup Nonfat Milk
- 1 tbsp Flaxseeds (optional)
- 1 tbsp Protein Powder (optional)

#### **Directions for all Smoothies:**

Place all ingredients in a blender and blend till smooth. Try swapping out the Nonfat Milk for a Probiotic Yogurt or Yogurt Drink for an extra health boost.

## Cinnamon Roll Overnight Oats Ingredients:

- 1/2 cup rolled oats
- 1/2 cup Nonfat Milk
- 11/2 tsp Ground Cinnamon
- 1 tbsp Chia Seeds



### Ingredients:

- 1/2 cup rolled oats
- 1/2 cup Nonfat Milk
- 11/2 tsp Almond Butter
- 1/4 tsp Vanilla Extract
- 10 Blueberries (if frozen let thaw)

### **Peach Pie Overnight Oats**

#### Ingredients:

- 1/2 cup rolled oats
- 1/2 cup Nonfat Milk
- 2 Frozen Peach Slices
- 1 tsp Ground Ginger
- 2 tsp Ground Nutmeg
- 2 tbsp Chia Seeds



### **Directions for all Overnight Oats:**

Stir all ingredients together in sealable jar, cup, or container. Seal and refrigerate overnight. For added fiber, add 1 tbsp Flaxseed before eating and stir.

