

Breakfast | Snack

Sweet Cherry Smoothie

Side Effect: Trouble Swallowing

10 Mins Prep Time

0 Mins **Cook Time**

Servings

309 Calories 3g Fat 58g Carbs 17g Protein



Ingredients

1 Serving • 1 Smoothie Bowl Serving Size



10 Mins Total Time



Allergens: Dairy, Nuts

1/2 Cup Frozen Cherries 🖤



1/2 Cup Frozen Spinach

1/2 Cup Frozen, Riced Cauliflower

1/2 Cup Frozen Banana

1 1/2 Cups Vanilla Almond Milk

1 Tsp Cinnamon 💔



1 (5.3 oz) Carton Vanilla Greek Yogurt, pasteurized

Allergen Swap

Dairy Omit Greek yogurt, and use a plant-based version such a soy, coconut, or almond; use a plant-based protein powder

Nuts Omit the almond milk; use soy, rice, or cow's milk

Nourishment Note





Smoothies are a great option for those with swallowing difficulties. They are cool, refreshing and the thickness can be adjusted by adding more liquids or frozen ingredients. They are also great for adding nutritional boosters, like protein powder.



Oherries

Cherries are a great source of antioxidants, including anthocyanins and quercetin. Anthocyanins may help decrease the risk for certain cancers and lower inflammation within the body. Quercetin helps protect the DNA and the heart.



(17) Cinnamon

Cinnamaldahyde, a compound found in cinnamon, may help to lessen the inflammation associated with certain cancers.



Instructions

1. Wash Hands

Wash hands with soap and water.

2. Combine Ingredients

Combine cherries, spinach, cauliflower, banana, almond milk, cinnamon, and yogurt in a blender. Blend until thick and smooth. For a thinner consistency, add more liquid.

3. Serve

Serve immediately.

4. Wash Hands

Wash hands with soap and water.

Recipe adapted from: damndelicious.net

What You'll Need



Measuring Cups



Measuring Spoons



Blender or Smoothie Maker

Fatigue Buster

- · Use frozen fruits and vegetables.
- Peel bananas before storing them in the freezer.
- Make zip-top bags of all the frozen ingredients so you can quickly make a smoothie when you're feeling hungry.