

Breakfast

High Protein Orange Whip

Side Effect: Weight Loss/ Loss of Appetite

5 Mins Prep Time

0 Mins **Cook Time** Serving

350 Calories

5g Fat 51g Carbs

25g Protein



Ingredients

1 Servings



5 Mins Total Time



♦ Allergens: Soy, Dairy

1 Cup Orange Juice, pasteurized

1/2 Cup Pineapple Juice, pasteurized

½ Cup Low-Fat Cottage Cheese 🖤

½ Cup Vanilla Soy Milk



1 Cup Ice

Allergen Swap

Soy Omit soy milk, replace with cow's milk or a milk alternative.

Dairy There is small amounts of lactose in whey, a major component of many protein powders. If lactose intolerant, choose a plant-based protein powder alternative. Omit cottage cheese and replace with 1/2 cup milk alternative (soy, almond, coconut) yogurt.

Nourishment Note



Ottage Cheese

Packed with protein, cottage cheese has an impressive 28g per cup. It's mild flavor and smooth texture makes it a great, and often unnoticed, addition to many foods.



Soy Milk

Compared to other milk alternatives, soy milk is higher in protein, boasting 8g of protein per cup.



Protein Powder

Protein powder is a great way to boost protein intake in your diet. This is important as protein needs may be elevated while undergoing cancer treatment.



Instructions

1. Wash Hands

Wash hands with soap and water.

2. Blend Ingredients

Place all ingredients in blender and blend until smooth. Serve and enjoy!

3. Wash Hands

Wash hands with soap and water.

Recipe created by Meijer Registered Dietitians

What You'll Need



 Purchase an orange-pineapple juice instead of two different types of juice.