



# Mix it Up and Drink it Down

## **Fruit Smoothie**

1 cup plain or flavored

3 tablespoons nonfat dry

Choose two from list below:

<sup>1</sup>/<sub>3</sub> cup canned peaches or pears

<sup>1</sup>/<sub>2</sub> cup low fat milk

6 to 8 ice cubes 2 tablespoons sugar

6 strawberries

<sup>1</sup>/<sub>2</sub> teaspoon vanilla

1/2 peach or banana

3 servings

Ingredients:

yogurt

milk



<sup>1</sup>/<sub>4</sub> cup pineapple chunks 1 tablespoon peanut butter 1 tablespoon frozen juice concentrate

### **Directions:**

1. Put all ingredients in blender and blend on high until smooth. 2. Store leftovers in refrigerator!

#### **Nutrition Facts:**

Serving size is 1 cup, 150 calories, 10 calories from fat, 1.5 g total fat, 1 g saturated fat, 0 g trans fat, 105 mg sodium, 26 g carbohydrates, 1 g fiber, 22 g sugar, 7 g protein, 25% calcium, 2% iron

Recipe from Kids-a-Cookin'

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