Carrot Cake Smoothie (PKU-Friendly)

This simple carrot and fruit smoothie serves the warm spiced flavor of carrot cake in a cold, creamy smoothie and is full of nutrients like fiber and Vitamin A... healthy never tasted so good!

| YIELD | PREP TIME | TOTAL TIME |
|------------|-----------|------------|
| 4 SERVINGS | 5 MIN | 5 MIN |

INGREDIENTS

| 1 cup | Carrots (about 4 medium = 8 oz.), | |
|---------|------------------------------------|--|
| | cut into ½" rounds/pieces | |
| 1 cup | Frozen Mango (5 oz.) | |
| ½ cup | Frozen Cauliflower (4 oz.) | |
| 1 each | Bananas, very ripe, frozen, cut or | |
| | broken into large chunks (4 oz.) | |
| 1 tsp | Granulated Sugar | |
| 1 tsp | Cinnamon, ground | |
| ¼ tsp | Nutmeg, ground | |
| 1 tsp | Vanilla Extract | |
| 1 ½ cup | Silk Pure Coconut Milk, original | |
| | | |



| | PHE | Simplified PKU Protein |
|---------|-------|---------------------------|
| Serving | 78mg | 0g |
| Recipe | 311mg | 0g |

CHEF'S NOTES

Serving Size = 8 oz

Keeping your freezer stocked with frozen fruits and vegetables means you can have a nutrient packed smoothie any time. Some low-protein frozen vegetables to try adding to your smoothies include butternut squash and cauliflower.

This recipe is also a great way to use those left-over peeled baby carrots before they go bad in the back of your crisper drawer!

DIRECTIONS

- 1. Gather all necessary equipment and ingredients. Prepare all ingredients as described above.
- 2. Place the cut carrots into a microwave safe bowl and cover with a plate or lid. Microwave for 3 minutes until carrots are just tender. Transfer the steamed carrots to the refrigerator or set aside to cool until ready to use.
- Once the carrots have cooled, place all ingredients in a large blender pitcher in the order listed above. Start the blender on low and gradually increase to high speed. Blend until smooth and creamy, about 30 seconds – 1 minute on high. If necessary, scrape down the sides to incorporate all ingredients.
- 4. Serve immediately or store leftovers in a sealed jar or container with a tight-fitting lid in the fridge for up to 24 hours or in the freezer for longer.

Nutrition Facts

4 servings per container

Serving Size 8 oz. smoothie (236 g)

Amount per serving

Calories

110

| •••••• | |
|---|-------------------------|
| | % Daily Value * |
| Total Fat 2g | 3% |
| Saturated Fat 2g | 10% |
| Trans Fat 0g | |
| Cholesterol 0mg | 0% |
| Sodium 60mg | 3% |
| Total Carbohydrate 23g | 8% |
| Dietary Fiber 4g | 14% |
| Total Sugars 15g | |
| Includes 0g Added Sugars | 0% |
| Protein 1.7g | 4% |
| Vitamin D 0mcg | 0% |
| Calcium 30mg | 3% |
| Iron 0.46mg | 3% |
| Potassium 400mg | 8% |
| *The % Daily Value (DV) tells you how much a nutrie | nt in a serving of food |

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

https://app.foodcare.com/organizations/13/recipes/293925?print=true&scale=1&type=standard

Page 1 of 1



goldringcenter.tulane.edu @culin

@culinarymedicine

0

Goldring Center for Culinary Medicine

