# **Breakfast Smoothies**

Place ingredients into a blender and blend until smooth

#### FRUIT SMOOTHIE

1 banana chopped or 1/2 cup of fruit

3/4 cup milk

1/4 cup yoghurt

2T rolled oats

1 T seeds

1/2 tsp honey or maple syrup



# PROTEIN POWER SMOOTHIE

1/2 cup milk

1/2 cup Greek yoghurt

1 banana- chopped

2T skim milk powder

1T peanut butter

1T milo

## **GREEN MACHINE SMOOTHIE**

Handful of baby spinach

1 bobby banana (or 1/2 banana)

1 kiwifruit

1T seeds

1 cup milk



## **BOOST YOUR...**

Vitamin intake by adding vegetables such as baby spinach, grated beetroot, carrot, or cooked cauliflower Protein by adding skim milk powder, nuts, nut butter, or seeds and choosing milk/yoghurts higher in protein Fibre by adding rolled oats, wheat germ, wheat biscuits, or vegetables

**Healthy fats** by adding nuts, nut butters, seeds, or avocado

# Make Breakfast in Advanced with...

## **OVERNIGHT OATS**

#### Serves 2 - 3

1 cup rolled oats

1 grated apple (skin on)

1 cup milk

1/2 cup plain yoghurt

 $3\ T$  seeds e.g. pumpkin, sunflower,

linseed or chia

2 T dried fruit e.g. raisins or chopped dates/apricots

#### Method

Mix all ingredients together, cover and

refrigerate.

This keeps well for a couple of days.

Scoop what you need into a container

before heading out the door.



# **CRUNCHY NUT TOPPER**

Sprinkle this crunchy topper over porridge, wheat biscuits, or plain yoghurt. You can also add 1 - 2T to any of your smoothies.

#### Ingredients

70g or 1/2 cup each of:

Slivered Almonds

Pumpkin seeds

Sunflower seeds

Chopped peanuts

Plus (optional)

2 T desiccated coconut

#### Method

Dry fry on low heat in a large non-stick pan almonds, seeds and desiccated

coconut.

Stir regularly until nut/seed mixture is

lightly toasted.

Add chopped peanuts.

Store in an airtight container.

If you have a sweet tooth you can also add a little dried fruit with the peanuts.