

Amazing and Delicious Low Carb Keto Smoothies Recieps

"GETTING YOUR FOOD RIGHT"
SINCE 2018





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keto smoothie| volume I | series no. 1



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Specific results mentioned in this book should be considered extraordinary and there there are no "typical" results. As individuals differ, then results will differ.

CREAMY KETO CHOCOLATE SMOOTHIE

Start a healthy lifestyle here

Ingredients:

3/4 cup coconut milk

1/2 ripe avocado

2 teaspoons unsweetened cacao powder

l teaspoon cinnamon powder

1/4 teaspoon vanilla extract

Stevia to taste

1 teaspoon coconut oil

Instructions:

1. Blend all the ingredients together well.



CALORIES: 300

MACROS: 4G CARBS 30G FAT 3G PROTEIN

BLUEBERRY AVOCADO PEANUT BUTTER KETO SMOOTHIE

Start a healthy lifestyle here

Ingredients:

8 oz Frozen blueberries

3/4 cups Almond Milk

1/2 large Avocado

2 Tbsp Erythritol (or other sweetener of choice – adjust amount to taste)

2 Tbs Peanut butte

Instructions:

1. Blend all the ingredients together well.



CALORIES: 195 PER SERVING (MAKES ABOUT 2.5 MACROS: 12.5G CARBS 15G FAT 6.5G PROTEIN

AVOCADO ALMOND KETO SMOOTHIE

Start a healthy lifestyle here

Ingredients:

1 cup almond milk
1/2 ripe avocado
1 teaspoon lime juice
2 Tbsp Erythritol (or other sweetener of choice – adjust amount to taste)
1 teaspoon chia seeds

Instructions:

1. Blend all the ingredients together well.



CALORIES: 217

MACROS: 2G CARBS 17G FAT 5G PROTEIN

PB&J KETO SMOOTHIE

Start a healthy lifestyle here

Ingredients:

1 cup frozen mixed berries 2 tablespoons natural peanut butter 1 scoop Keto vanilla protein powder (about 30g) (I use this brand) 1 ½ cups Organic Almond milk

Instructions:

1. Blend all the ingredients together well.



CALORIES: 140

MACROS: 6G CARBS 4G FAT 30G PROTEIN

CHOCOLATE BLUEBERRY CHEESECAKE SMOOTHIE

Start a healthy lifestyle here

Ingredients:

1 cup Almond milk
1 Tbsp Heavy Whipping Cream
1 Tbsp Cream Cheese
1 Scoop Chocolate Whey Protein
I use this one
1/2 Cup Blueberries
Ice Cubes

Instructions:

1. Blend all the ingredients together well.



CALORIES: 251

MACROS: 9G CARBS 15G FAT 25G PROTEIN

KETO CHOCOLATE PEANUT BUTTER FROSTY

Start a healthy lifestyle here

Ingredients:

1 cup heavy whipping cream1 tablespoons peanut butter2 tablespoons unsweetened cocoa powder5 drops liquid Stevia1 teaspoon vanilla extract

Instructions:

- 1. Mix all ingredients together using egg beaters until stiff peaks form.
- 2. Place in the freezer for about 30-60 minutes until barely frozen.
- 3. Place frosty in a plastic freezer bag, cut one corner, and pipe into separate small cups.



CALORIES: 241 PER SERVING (SERVES ABOUT 4)

MACROS: 4G CARBS 25G FAT 3G PROTEIN

RASPBERRY LEMONADE SMOOTHIE

Start a healthy lifestyle here

Ingredients:

1 cup frozen raspberries

1 cup sour cream

1/3 cup freshly squeezed lemon juice

1/3 cup water

1/4 cup Erythitol Sweetener or other sweetener

2 ounces cream cheese

2 cups ice

Instructions:

1. Blend all the ingredients together well.



CALORIES: 145 PER SERVING (SERVES ABOUT 4)
MACROS: 8G CARBS 9.6G FAT 4.1G PROTEIN

KETO PUMPKIN SMOOTHIE

Start a healthy lifestyle here

Ingredients:

1/4 cup Pumpkin puree

1/2 cup Calorie countdown mild or Almond

1/2 cup Heavy whipping cream

1/4 Vanilla extract

1/4tsp Nutmeg

Cinnamon to taste

1/4 cup Erythitol Sweetener or other sweetener

Instructions:

1. Blend all the ingredients together well.



CALORIES:448

MACROS: 4.45G CARBS 40.5G FAT 1.5G PROTEIN

CREAMY CINNAMON PEANUT BUTTER SMOOTHIE

Start a healthy lifestyle here

Ingredients:

11/2 Cups Calorie Countdown Milk

2 tbsp Sour Cream

2 tbsp Peanut Butter

1/2 tsp Cinnamon

15 Drops Stevia

1/8 tsp Salt

6-8 Ice cube

Instructions:

1. Blend all the ingredients together well.



CALORIES:335

MACROS: 12G CARBS 28G FAT 16G PROTEIN

CREAMY VANILLA MEAL REPLACEMENT SMOOTHIE

Start a healthy lifestyle here

Ingredients:

1/2 Cup Egg Whites1 tbsp Olive Oil2 tbsp Sour Cream1 tsp Vanilla Extract2 tbsp Almond Butter3-5 Drops Stevia1/8 tsp Salt

Instructions:

6-8 Ice cubes

1. Blend all the ingredients together well.



CALORIES:470

MACROS: 8G CARBS 36G FAT 29G PROTEIN