How to Create Your Custom

Green Smoothie



1 Choose your base > {1.5 cups}

• Almond milk*

Rice milk*

- Hemp milk*
- Coconut milk*
- Coconut water*
- Filtered water



* Select organic unsweetened when possible and check for added sugar and calories.

2 Choose your greens > { 1 big handful }

- Kale
- Spinach
- Romaine
- Swiss chard
- Collards
- Beet greens
- Dandelion
- Raw broccoli
- Bibb lettuce



3 Choose your add-ons >

{ Pick two from below | 1-2 cups, fresh or frozen }

Apple

- Grapes
- Pear

- Banana
- Kiwi

Peaches

- Berries
- Lime or lime juice
- Pineapple

Carrot

- Mango
- Papaya

Celery

- Melon
- Strawberries

- Cucumber
- Orange, peeled
- Grapefruit, peeled
- EWG's CLEAN FIFTEEN™, vegetables and fruits lowest in pesticides. { www.ewg.org }

4 Supercharge it > { Add as many as you like }

- Ground flax seed*
- Nut or seed butter* (Organic almond, sunflower butter)
- Fresh ginger root*
- Sesame seeds*
 Cinnamon**
- Vanilla extract** (Check for no added sugar)



* 1-2 tablespoons | ** 1-2 teaspoons | * EWG's CLEAN FIFTEENIN, vegetables and fruits lowest in pesticides. [www.ewg.org]

5 Make it sweeter > { Optional }

 Raw organic local honey

Avocado*

- Pure maple syrup
- Chopped dates

6 Blend, drink, and enjoy! >

TIP:

Buy organic produce whenever possible, or pick vegetables and fruits from the Clean Fifteen.

(View the full list at www.ewg.org,)