Lime Coconut Smoothie Bowl

Madeline Butler - Denver, CO Taste of Home - June/July 2020

Servings: 2

granola

dark chocolate chips shredded coconut

1 medium banana, peeled and frozen 1 cup fresh baby spinach 1/2 cup ice cubes 1/2 cup fresh pineapple, cubed 1/2 cup chopped peeled mango or frozen mango chunks 1/2 cup plain Greek yogurt 1/4 cup sweetened shredded coconut 3 tablespoons honey 2 teaspoons grated lime 1 teaspoon lime juice 1/2 teaspoon vanilla extract 1 tablespoon spreadable cream cheese (optional) **OPTIONAL TOPPINGS** lime wedges sliced banana sliced almonds

Place the banana, spinach, ice cubes, pineapple, mango, yogurt, coconut, honey, lime zest, lime juice and vanilla extract in a blender. If desired, add the cream cheese.

Cover and process until smooth.

Pour the mixture into two chilled bowls.

Serve immediately, with optional toppings as desired.

Per Serving (excluding unknown items): 174 Calories; trace Fat (2.1% calories from fat); 1g Protein; 45g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 4mg Sodium. Exchanges: 1 Fruit; 1 1/2 Other Carbohydrates.