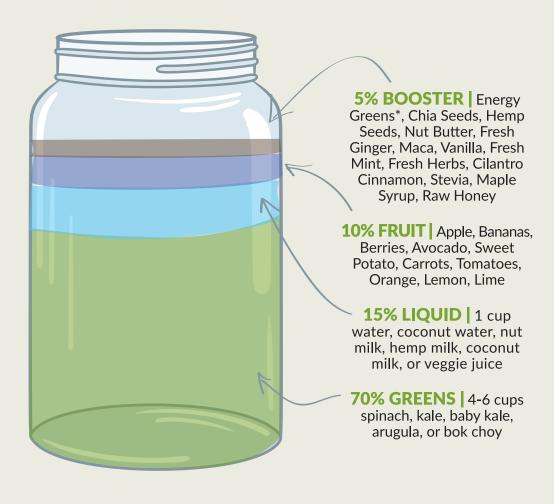
HOW TO MAKE

A Perfect GREEN SMOOTHIE

Everything You Need to Make a Delicious Green Smoothie!





Citrus Tips: Always cut the peel from citrus! Leaving the peel on can upset your stomach

Make It Sweet- Add 3-5 drops of stevia for natural sweetness without any insulin spike. Honey & Maple Syrup can also be used sparingly.

Deliciously Creamy- Ripe avocado makes greens smoothies incredibly smooth with mild flavor!



BERRIES

are naturally low in calories & sugar. Add flavor without spiking your sugar cravings.



Go Savory- Try adding Tomatoes and carrots to your green smoothie for a great-tasting 'drinkable salad'!

Thick Sips- Frozen Bananas and no added liquid turn your smoothies into the sweet, creamy homemade ice cream!

The Best Blenders for the Job: Hi-speed blenders like the Vitamix or Blendtec make the creamiest smoothies. Their powerful motors & lifetime warranties are worth the initial investment.

10 Great-Tasting Flavor Combos

- Tropicooler: Kale + coconut milk + lime + ginger
- 2 Sweet Almond: Spinach + almond milk + avocado + maca
- **Liquid Salad**: Arugula + veggie juice + tomatoes + cilantro
- **Spiced Berry**: Kale + coconut water + blackberries + cinnamon
- **Thai Surprise**: Bok Choy + coconut water + lime + carrot + ginger
- 6 BlissBerry: Baby kale + coconut water + blueberries + vanilla
- 7 **Dream Cream**: Spinach + Frozen Banana + Frozen Berries + Stevia
- 8 Nutty Cup: Spinach + almond milk + frozen banana + nut butter + vanilla
- MacroGreen: bok choy + coconut water + lime + energy greens
- Refresher: spinach + coconut water + lemon + ginger + stevia

^{*100%} Organic, GMO-Free, & Great Tasting! Get Yuri Elkaim's Energy Greens-- The Ultimate Green Smoothie Booster-- at AllDayEnergyDiet.Com/Greens