

SEASONAL

Make the most of our new vegan-friendly ONS, Foodlink Smoothie this festive season and try these plant-based recipe ideas.





503kcal |12g Protein

Candy Cane Smoothie

x Red Berry Foodlink Smoothie
 banana • 1 tbsp agave nectar
 50ml sweetened almond or oat milk
 tsp peppermint extract
 tsp vanilla extract
 vegan mint candy cane (optional)

Add the candy cane to a plastic bag and seal well. Use a rolling pin crush the candy cane into very small pieces. Put aside for later. Add the rest of the ingredients into a blender and blend until smooth. Pour into a glass, sprinkle over the crushed candy cane and enjoy immediately!



346kcal |11g Protein

Gingerbread & Mango Smoothie

I x Foodlink Smoothie Orange & Mango
1 cup oat or almond milk
1 tsp ground ginger
1 tsp mixed spice • Ice cubes

Add the ingredients to a Nualtra shaker or blender and blend on high speed until smooth. Serve in a glass with the ice cubes and drink immediately.



373kcal | 11g Protein

Peach & Baileys Smoothie

1 x Foodlink Smoothie Peach 50ml Baileys Almande 1 tsp vanilla extract 150ml almond milk Ice cubes 2 mint leaves, 1 peach slice (optional)

Add the Baileys Almande, almond milk, vanilla extract and Foodlink Smoothie Peach to a Nualtra shaker or a blender and blend until smooth. Add ice cubes to a glass and pour in the mixed smoothie. Garnish with mint leaves and a peach slice (optional).

All nutritional values approximate depending on brand of product used.



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Citrus Cinnamon Sinoothie

- 1 x Foodlink Smoothie Tropical 1 banana • 30ml orange juice 1 tbsp lime juice
- 1 tsp cinnamon 1 tsp ground ginger 150ml coconut milk Ice cubes

Add the ingredients to a blender and blend on high speed until smooth. Serve immediately in a glass with the ice cubes. Garnish with sprinkled ground cinnamon and a slice of lime (optional).

Serving Suggestions Only.

NOTE: Please check individual product and ingredients labels if you're concerned about any allergens that may be present in these recipes. Contact your healthcare professional if you need advice.