Butternut Squash Smoothie – 3 Ways!

1 serving | 5 minutes

Yegan Version

Ingredients:

- ✓ 1 1/3 cups Unsweetened Almond, Coconut, or Soy Milk
- 1/2 cup Frozen Cauliflower
- ✓ 4 leaves Romaine (roughly chopped)
- 3/4 cup Butternut Squash (frozen, cubed)
- 1/2 Banana (frozen)
- 1/8 tsp Cinnamon
- 1/4 cup Harmonized Fermented Vegan Protein Powder (for PCOS-friendly option)
- 1 1/2 tbsp Chia Seeds
- 1 tbsp Almond Butter

Directions:

Blend all ingredients until smooth. Pour into a glass and enjoy!

* Substitutions:

- Nut-Free? Use oat or coconut milk and swap almond butter for sunflower seed butter.
- No frozen butternut squash? Use fresh, cooked, or canned.
- More sweetness? Add a splash of vanilla extract.

Vegetarian Version

Ingredients:

- 1 1/3 cups Unsweetened Almond, Coconut, or Soy Milk
- 1/2 cup Frozen Cauliflower
- 4 leaves Romaine (roughly chopped)
- ✓ 3/4 cup Butternut Squash (frozen, cubed)
- 1/2 Banana (frozen)
- 1/8 tsp Cinnamon
- ✓ 1/4 cup Simply Tera's Whey Protein Powder
- 1 1/2 tbsp Chia Seeds
- 1 tbsp Almond Butter

Directions:

Blend everything together until smooth. Pour into a glass and enjoy!

Bonus Tip: Want to make it extra creamy? Add a scoop of Greek yogurt for more protein and richness!

Carnivore Version

Ingredients:

- 1 1/3 cups Unsweetened Almond or Coconut Milk
- 3/4 cup Butternut Squash (frozen, cubed)
- 1/2 Banana (frozen)
- 1/8 tsp Cinnamon
- ✓ 1/4 cup Vital Proteins Collagen Peptides or Simply Tera's Whey Protein Powder
- 1 tbsp Chia Seeds
- 1 tbsp Almond Butter

Directions:

Blend until silky smooth. Pour into a glass and enjoy!

* Carnivore Tweaks:

- Add the greens & cauliflower to bump up your fiber.
- Want a richer texture? Swap almond butter for ghee or heavy cream.

Macros Per Serving:

Calories: ~441
Carbs: 46g
Fiber: 18g
Sugar: 12g
Protein: 31g
Iron: 5mg

Whichever way you make it, this **butternut squash smoothie** is packed with nutrients to fuel your body! Let me know which version you're trying first!