

Summer Breakfast Smoothie, adapted from Taste.com (serves 2)

Porridge seems too hot to eat in the summer so how about a smoothie for breakfast which still incorporates oats for that slow release of energy? Bananas and berries provide fibre and live yogurt adds good gut bacteria as well as essential B vitamins for energy.



40g rolled oats 2 ripe bananas 70g fresh blueberries or frozen berries 1 tsp pumpkin seeds 1 tsp sunflower seeds 1 tsp linseeds 250ml semi-skimmed milk 125g live plain yogurt 1 tsp honey

Method

1. Blend all the ingredients until smooth and pour into glasses.

Handy hint — why not combine 100g pumpkin seeds, 100g sunflower seeds and 100g linseeds in an airtight container, mix and use when required? Add to salads or sprinkle on cereal.

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