

Apple Pie Smoothie

Apples are a low glycemic fruit with lots of fiber, they do not spike your blood sugar. They are among the least acidic fruits. Romaine is high in vitamins B, A C, K and is high in minerals like calcium, iron and magnesium. Romaine contains all 8 essential amino acids so it is a complete protein. This recipe contains **cinnamon** that has many health benefits including lowering LDL cholesterol levels and lowering blood sugar levels.

2 servings

- 2 Tb chia seeds*
- 1 cup water
- 1 small head romaine (about 4 cups chopped)
- 2 green apples, chopped, peel if not organic
- 1½ tsp cinnamon
- 1/2 cup almond milk or other nut milk (unsweetened)
- 1 scoop <u>vegan protein powder</u> or <u>undenatured whey protein</u> (optional)
 - Soak chia in water for 30 minutes or overnight
 - Add all ingredients to the blender in the order listed above
 - Blend, add more almond milk or water to get desired consistency

*If you don't have the chia you can make this recipe without it or you can use ground flax seeds instead.