Gingerbread Smoothie

Recipe makes 1 smoothie

<u>Ingredients</u>

100g Ice Cubes (about 6 cubes)
1 scoop Legion Vanilla Protein
Powder (or any brand of vanilla)
1/2 cup Fat Free Fairlife Milk
2 Tbsp Cookie Butter (warmed)
1/8 tsp Ginger



Instructions

- Warm 2 Tbsp of cookie
 butter in the microwave for 15 seconds until softened.
- 2. Add all ingredients in a blender and blend until smooth.
- 3. Transfer to a glass and enjoy!

Nutrition Profile

- per smoothie -

Calories - 330 Fat - 14g Carbohydrates - 27g Protein - 30g

Notes

- This smoothie is a great option for a high protein dessert, snack, or even a post workout protein shake.
- The consistency of this recipe is like a thick protein shake. If you like more of a milkshake consistency, you can skip the milk and add more ice. Adding a tsp of xanthan gum will make this more of an ice cream consistency if you want something even thicker.