

C-2, HIRA MANEK, OPP BMC MARKET, BAPISTA ROAD Vile Parle (West), Maharashtra, India, 400056 +91-9820577553 eatfit24by7@gmail.com



Serving: 1 Veg

Ingredients

- -Spinach: Handful or 5 to 6 leaves, washed and chopped.
- -Cucumber: 1 medium size cucumber, peeled and chopped (1 cup)
- -Coconut Milk : Dabur Homemade coconut milk (1 cup)
- -Stevia (any sweetener of your choice): 2-3 drops
- -Flax seeds (Alsi seeds) powder: 1tsp
- -Coconut oil: 1tsp Patanjali Coconut oil
- · -Mint leaves: 1 tsp chopped
- -Ice cubes

Preparation Method

- - In the mixer, add the spinach and toss them.
- -Add the coconut milk and blend some more.
- -Toss in the ice cubes.
- -Now add the stevia, coconut oil and the flax seeds powder.
- -Stop the blender let the ingredients settle down and then blend some more.
- -You have the option of adding the cucumber on top or blending it with the rest of the ingredients.
- - bits of cucumber, and keep it chopped.
- -You will see the spinach floating.
- -Garnish with mint leaves.