



Strawberry Manuka Protein Smoothie

EASY • 5 MINS

Packed with protein, lots of fibre, fresh fruit and the nourishing goodness of naturally Bioactive Manuka Honey – this recipe is a must-have for gym goers and sweet-treat lovers alike. Just pop it all in a blender and go!



SKILL LEVEL
Easy

PREP TIME
5 mins

SERVINGS
2

Visit capilano.com.au to learn how to swap honey for sugar in your recipes.

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Ingredients

- 500g (3 cups) fresh strawberries hulled and washed
- 1 banana
- 1¼ cups almond milk
- ½ cup Greek yoghurt
- 1 tbsp rolled oats
- 1 tsp almond butter
- Generous squeeze of Capilano Bioactive Manuka Honey MGO200+
- Protein powder of choice (optional)

Method

1. Add all ingredients to a blender. Blend until smooth.

Used in this recipe



Active Manuka Honey

Nature's Sweet Superfood

Made by some of the world's healthiest bees*, Capilano Active Manuka honey is naturally rich in Methylglyoxal (MGO). The higher the MGO, the more potent the honey's activity.

Delicious Taste

Australia produces some of the most potent, best tasting Manuka honey in the world due to our warm climate and diverse number of

Leptospermum (Manuka) varieties.

Capilano's premium, bioactive Manuka honey has a rich, smooth, caramel taste.

Boost your Daily Health Routine

Squeeze the bioactive goodness of Capilano Active Manuka honey into your daily cup of tea, coffee, smoothies, yoghurt or cereal, or simply enjoy by the spoonful.

*Vella, G. 2016. Issue 215. CSIRO.

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