





Boozy Shamrock Shake



Entire recipe (about 16 oz.): 175 calories, 2g total fat (0.5g sat. fat), 128mg sodium, 5.5g carbs, 0.5g fiber, 0.5g sugars, 10.5g protein

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Prep: 5 minutes



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Ingredients

1/2 cup unsweetened vanilla almond milk

1/3 cup spinach leaves

3 tbsp. vanilla protein powder with about 100 calories per serving (like the kind by Quest Nutrition or Tera's Whey)

1 1/2 oz. white rum

2 packets no-calorie sweetener

1 - 2 drops peppermint extract

1 1/4 cups crushed ice (about 10 ice cubes)

Optional topping: natural light whipped topping (like <u>Truwhip Skinny</u> or <u>So Delicious Dairy Free Cocowhip Light</u>)

Directions

Place all ingredients in a blender. Blend at high speed until smooth, stopping and stirring if needed.

MAKES 1 SERVING

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