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# blueberry avocado delight // simplicity in a nutritious breakfast or a delectable dessert

delightful for any time of day

active time/ >10 minutes total time/ 10 minutes

## by-hand preparation /

If including, cut yam into 1 inch cubes and boil in water for 15 minutes or until soft. Once yam is cooked, strain and transfer to a bowl with avocado, lemon juice, and blueberries.

Mash with a potato masher or fork and serve immediately.

Nuts can be coarsely chopped and combined, or added as a topping for some protein.

#### food processor preparation /

Puree avocado, lemon juice,  $\frac{I}{2}$  cup blueberries, and [optional] squash until smooth (or use a hand blender).

Top with remaining blueberries and [optional] nuts and serve immediately.

## organic ingredients /

I avocado, peeled and pitted

1 cup fresh blueberries

juice of  $\frac{1}{2}$  lemon

## optional additions /

I sweet potato, baked in the oven or

boiled stove-top

 $\frac{1}{4}$  cup chopped nuts [such as

macadamia or pecans]

NUTRITION FACTS
Servings: 2
Amount Per Serving
Calories: 289
Total Fat: 10.62g
Cholesterol:
Sodium: 49mg
Total Carbs: 47.19g
Dietary Fiber: 10.95g
Sugars: 17.56g
Protein: 4.34g

This nutrition information includes the sweet potato, but does not include the nuts. Try eating with something else raw, such

as celery stick or carrot. Great for a picnic, or a long day at the office, this delight will keep you satiated!