



Mannatech Smoothie Recipes from #MannaFest15

If you were at MannaFest 2015, you may have had the privilege of tasting Mannatech's very own smoothie mixes! These were a **huge hit**, and we received many requests for additional smoothie recipes. Ditch the overpriced, refined sugar-laced, GMO-filled smoothies and make your own organic, nutrient packed smoothie at home. We present to you the two most favored smoothie recipes from MannaFest 2015. Give them a try, or be creative, and make up your own special recipe to share with us!

Mannatech's Super Green Smoothie (pictured above)

Complements our [Refresh & Rejuvenate](#) cleanse program!

Serves 2 (about 1 $\frac{3}{4}$ cups each)

- 2 ripe, medium, organic pears, peeled if desired
- 2 cup(s) chopped, organic, kale leaves with tough stems removed
- 1 - 1 $\frac{1}{2}$ cup(s) cold juice from an orange or apple (you can substitute this with 100% pure, bottled, organic juice, not from concentrate)
- 12 ice cubes (use less for a less frozen texture)
- 4 scoops OsoLean® powder
- 2 scoops NutriVerus
- 1-2 tablespoons Coconut Oil
- 1 tablespoon locally harvested honey (optional)

Total prep time: 5 minutes.

Directions: Place pears, kale, juice, water, ice cubes and coconut oil in a blender. Add OsoLean and NutriVerus powders. Pulse a few times, then puree until smooth, scraping down the sides as necessary. Serve and Enjoy!

Mannatech's Strawberry and Banana Smoothie



Complements our [Refresh & Rejuvenate](#) cleanse program!

Serves 2 (about 1 $\frac{3}{4}$ cups each)

- 1-2 ripe, medium, organic bananas
- 10 organic strawberries (more or less to taste)
- 2 cup(s) chopped, organic kale leaves with tough stems removed
- 2 cups(s) organic coconut milk
- 12 ice cubes (use less for a less frozen texture)
- 1-2 tablespoons organic Coconut Oil
- 4 scoops OsoLean® powder
- 2 scoops NutriVerus
- 1 tablespoon locally harvested honey (optional)

Total prep time: 5 minutes.

Directions: Place banana, strawberries, kale, coconut milk, ice cubes and coconut oil in a blender. Add OsoLean and NutriVerus powders. Pulse a few times, then puree until smooth, scraping down the sides as necessary. Serve and Enjoy!