

Orange Creamsicle Smoothie

Ingredients

- 1 frozen ripe banana
- 2 teaspoons vanilla extract
- 1/2 cup orange juice (or more, as needed)
- 3/4 cup vanilla Greek yogurt
- 1 orange, peeled

Nutrition Tip: This yummy treat is packed with fiber, protein, potassium, and vitamin C.



Directions

On high, blend all ingredients together until creamy and smooth. Scrape down the sides of the blender and add more liquid as needed. Enjoy!

Recipe adapted from <https://sallysbakingaddiction.com/>

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