MARLEY SPOON



Pear-Tahini Date Shake

and Pomegranate, Raspberry & Mint Smoothie



under 20min 2 Servings

IT'S HEALTH-FOCUSED! Pears are a great source of fiber and are naturally a low-glycemic fruit that won't spike your blood sugar.

What we send

- 2 oz medjool dates
- 1 pear
- 1 container Greek yogurt ⁷
- 1 oz tahini 11
- 1 oz honey
- apple pie spice (use ¼ tsp)
- 2 apples
- ¼ oz fresh mint
- raspberry powder
- 1 oz pomegranate seeds

What you need

- · liquid of your choice
- ice cubes

Tools

• blender

Allergens

Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 440kcal, Fat 9g, Carbs 86g, Protein 10g



1. Prep smoothie

Remove pits from **dates** and coarsely chop. Transfer dates to a blender along with **¼ cup hot water**. Let stand 5 minutes. Quarter **pear**, discard core and stem, then chop into 1-inch pieces.



2. Blend smoothie

Add yogurt, tahini, honey, pears, and ¼ teaspoon of the apple pie spice to blender. Add ¾ cup cold liquid of your choice (we like sweetened vanilla almond milk for this smoothie). Blend ingredients on high until very smooth.



3. Add ice & serve

Add 1½ cups ice and blend until frosty. Pour into glasses, sprinkle with some of the apple pie spice, and serve.



4. Prep smoothie

Quarter **apples**, discard cores and stems, then chop into 1-inch pieces. Remove most of the **mint leaves** from stems, saving a few sprigs for garnish, if desired.



5. Blend smoothie

Add raspberry powder, pomegranate seeds, apples, and mint to a blender.
Add % cup liquid of your choice (we like unsweetened vanilla almond milk for this smoothie) and blend on high until smooth.



6. Add ice & serve

Add 1½ cups ice and blend until frosty. Pour into glasses, garnish with mint sprigs, and serve.