



NUTRITION *per serving* 56g carbohydrates 11g fat 9g protein 132mg sodium | vegetarian, gluten-free, soy-free, shellfish-free



Calories
352



Prep & Cook Time
5-10 min.



Cook Within
7 days



Difficulty
Easy



Spice Level
Not Spicy



HOME CHEF

BLENDER REQUIRED

Chocolate Cherry Smoothie

with vanilla almond milk

IN YOUR BOX

1 fl. oz. Chocolate Syrup
5 oz. Frozen Whole Cherries,
Pitted
2 oz. Chocolate Chips
5.3 oz. Vanilla Greek Yogurt
8 fl. oz. Vanilla Almond Milk

IN YOUR KITCHEN

Ice
Blender/Food Processor/
Immersion Blender

www.homechef.com/3171

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!

WHILE YOU COOK

- Presentation is everything! Save **chocolate syrup** for garnishing glasses.

FROM THE CHEF

Keep your blender running smoothly by adding liquids to canister first, followed by soft foods, then hardest items (including ice) last.

Did you know...

These days you can find just about anything dipped in chocolate, but chocolate-covered cherries are a classic combination. Mark your calendars: January 3rd is National Chocolate-Covered Cherry Day in the U.S.



Blend the Smoothie

Place **all ingredients** (reserve **chocolate syrup** for garnish) in blender. Blend on high 2 minutes, or until smooth.



Add Ice and Blend

Add 2 cups **ice** and blend 1 minute, or until smooth.



Drink Up!

Divide **smoothie** between two glasses, garnish with **chocolate syrup**, and enjoy!