

Kick-start the new year with a cheerful, healthy drink.

What you need

- 140g blackberries
- 140g blueberries
- 4 tbsp Greek yoghurt
- 1 kiwi fruit (peeled and chopped)
- 11/2 bananas (peeled and chopped)
- Handful of spinach
- 1 mango (peeled and chopped)
- 1 orange (peeled)
- 150g raspberries
- 3 strawberries
- 120ml pineapple juice
- Knife
- Five bowls
- Blender
- Spoon
- Long glasses

Instructions

- Place the blackberries, blueberries and two tablespoons of Greek yoghurt into a blender and blitz until smooth. Pour into a bowl.
- Rinse the blender and toss in the kiwi, half a banana and spinach. Whizz and pour into another bowl.
- Next, add the mango, half a banana and two tablespoons of yoghurt to the rinsed blender. Blend and pour into a third bowl.
- Rinse the blender and blitz the orange, half a banana and three raspberries. Then pour into a bowl.
- Rinse once again, and then whizz the rest of the raspberries, strawberries and pineapple juice. Pour into the last empty bowl.
- Spoon your smoothie mixture into the glasses. Wipe the inside of the glass before adding the next layer.
- Decorate with fresh fruit at the top of the glass, and enjoy!



How does it work?

The fun thing about a rainbow smoothie is that you can taste the fruits in the different layers - and it's packed full of

goodness. As well as a bright purple colour, blueberries and blackberries add antioxidants, which prevent damage to your body's cells. Spinach is rich in iron, vitamin E and magnesium to boost your immune system. (The taste of the spinach gets lost in the fruit, too.) Oranges are packed full of vitamin C - the secret to getting a bright orange colour is a couple of raspberries. Ripe bananas add sweetness to each layer and Greek yoghurt adds creaminess.

Allergy warning! Ingredients in **bold** are allergens (substances that cause allergic reactions). Learn more at tinyurl.com/SN-allergy

TOP TIP!

Using frozen

fruit will make

your smoothie

deliciously cool.

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