

GREEN GODDESS JUICE

MAKES 2 GLASES / PREPARE 10 MINS

Ingredients

2 Large handfuls baby spinach 1 Large handful mint leaves

1 Papaya 1/2 Lemon $\frac{1}{2}$ Cucumber ½tsp Spirulina

250ml Brown rice milk

Handful Soaked cashew nuts (*)

Handful Ice-cubes

(*) Ingredients for soaking 1 tsp sea salt & filtered water

Instructions

Before you go to bed, soak the cashews in a medium bowl filled with cold, filtered and a teaspoon of sea salt. In the morning rinse well, and they are ready to use in your smoothie!

Juice the lemon, unless you want it lemony in which case you can add the whole fruit - minus the pith and pips!

Wash the spinach and mint leaves and drain them although they don't need to be completely dry.

Wash and slice the cucumber, peel and de-seed the papaya.

Put all ingredients in a high-speed blender (liquid at the bottom to make blending easier) and process until you have a juicy consistency. Add more water or milk if too thick and more ice if you like it colder.

Serve immediately to preserve nutrients.



Nutrifacts



















Spinach contains high amounts of BETACAROTENE a precursor to vitamin A, important to maintain good night vision and lutein, an antioxidant that research shows may help maintain eye health and protect against certain cancers, mainly prostate.

Spinach also contain VITAMIN C, VITAMIN K and FOLIC ACID as well as minerals such as CALCIUM. MAGNESIUM and POTASSIUM. Spinach is high in NON-HAEM IRON although it may not be absorbed easily because of the high oxalate levels found in these leaves.

Lemons are high in VITAMIN C and helps alkalinize our systems which in turn aid toxin elimination.

Papayas are high in VITAMIN C as well antioxidants such as beta-carotene. Papayas contain PAPAIN an enzyme that helps protein digestion.

Spirulina is a GREEN-BLUE ALGA very high in ANTIOXIDANTS, PROTEIN and B VITAMINS as well as NON-HEAM IRON.

Cucumber is high in VITAMIN C and FIBRE as well as WATER to keep us hydrated.