Almonds are rich in **protein** and packed with **vitamins**, **minerals** and **antioxidants**.

They're good for **overall health** and are a **portable healthy snack**.



It's easy to make almonds part of your daily diet:

- Sprinkle flaked almonds on your breakfast.
- Toss a handful into a stir-fry.
- Use almond meal or ground almonds to make a flourless cake.
- Try almond butter as an alternative to butter or margarine.
- Mix natural yoghurt with berries and top with chopped almonds.
- Use slivered almonds as a crunchy topping for salads.

Almonds **add texture and taste to meals** and have a range of uses in cooking.

Try them **whole**, **blanched**, **slivered**, **flaked**, and **ground**.

Almonds are **gluten free**, rich in **healthy unsaturated fats** and eating a **handful everyday** as part of a balanced diet:

- does not affect weight
- is good for the gut
- helps protect the heart.

Green almond smoothie

A delicious breakfast on the go

Serves 1 Preparation time: 5 minutes

- 1 cup almond milk (calcium fortified)
- 1 tablespoon almond butter
- 1/2 tablespoon chia seeds
- 1/2 teaspoon vanilla extract
- 1/4 teaspoon cinnamon
- 1⁄2 banana
- 1 handful baby spinach
- 1/4 cup rolled oats
- 1 handful ice cubes (optional)

Method

Place all ingredients into a blender and blend until smooth. If smoothie is too thick, add more milk.



For more information and recipes visit www.australianalmonds.com.au Developed January 2019









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