We wanted to share some of the amazingly tasty ways the community is LOVING their Organifi Green Powder. Try these out and anticipate some awesome recipe contests in the coming months!

**Organifi Green Juice Big Sale — Get Upto 50% Off + Extra 20% Coupon**

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**Ingredients**
- ½ cup Coconut Milk From Can
- 1 tbsp Chia Seeds
- ½ tsp Cinnamon
- 1 tsp Organifi Green Juice

**Instructions**
- Mix all ingredients above into a bowl
- Stir for 30-60 seconds
- Place in freezer for 30 minutes
- Alternate option
- Mix all ingredients into an Ice-cream maker
- Mix for 20-30 Minutes
• Enjoy
**Ingredients**
- 10oz Almond Milk
- 1 Scoop Organifi Green Juice
- 4 Ice cubes crushed

**Instructions**
- Pour almond milk into tall glass
- Add Organifi Green Juice
- Add Ice Cubes
- Stir everything together with a spoon

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**Ingredients**
- 12 oz Water
- Mint Leaves
- 5 Cubes Ice
- 1 Scoop Organifi Green Juice

**Instructions**
- Press Mint Leaves into bottom of glass with spoon
- Pour water into tall glass
- Add Organifi Green Juice
- Add Ice Cubes
- Stir everything together with a spoon
**Organifi Banana Smoothie**

**Ingredients**
- 1 Cup Almond Milk
- ½ Banana
- 1 tbsp Almond Butter
- 1 Scoop Organifi Green Juice
- Optional ice cubes (4-5)

**Instructions**
- Pour almond milk into blender
- Add Organifi Green Juice
- Add Banana and Almond Butter
- Add Ice Cubes
- Blend for 30 seconds or until you reach desired consistency

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**Organifi Breakfast Bowl**

**Ingredients**
- ½ Cup Coconut Milk
- ¼ Cup Sliced Almonds
- ½ Cup Blueberries
- ¼ Cup Raspberries
- 1 tsp Chia Seeds
- 1 tsp Organifi Green Juice

**Instructions**
- Pour berries into a bowl
- Pour coconut milk over berries
- Sprinkle Chia seeds over berries
- Sprinkle Organifi Green Juice over berries
- Sprinkle sliced almonds over everything in bowl
**Organifi Power Balls**

**Ingredients**
- 1 tsp Maca
- 1 tsp Cacao
- 3 tbsp Almond Butter
- 1 tbsp Coconut Flakes
- 1 tbsp Coconut Oil
- 1 tsp Organifi Green Juice

**Instructions**
- In a bowl, mix almond butter, coconut oil, and coconut flakes.
- Sprinkle Maca powder onto a plate.
- Form small 1 inch balls from the mix in the bowl.
- Roll balls onto the maca powder.
- Place balls on another plate.
- Sprinkle Organifi Green Juice on balls.

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**Organifi Pancakes**

**Ingredients**
- Ingredients
- 1 Scoop Protein Powder
- 4 Egg Whites
- 1 tsp Organifi Green Juice
- 1 tbsp coconut oil

**Instructions**
- Pour egg whites into blender.
- Add protein powder & Organifi.
- Blend for 30 Seconds.
- Heat a pan on low.
- Add coconut oil onto pan until liquid.
- Pour the batter into pan.
- Flip after 15-30 seconds.
- Repeat until you finish the batter.
**Ingredients**
- 1 tbsp Chia Seeds
- 1 Cup Coconut Milk
- 1 tsp cacao
- 1 tsp Organifi Green Juice

**Instructions**
- Pour coconut milk into a bowl
- Mix in chia seeds, cacao and Organifi Green Juice
- Stir for 30 seconds
- Let sit in fridge for 30 minutes or longer until it gels

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**Ingredients**
- 4 Cubes Ice
- 1 Cup almond Milk
- 1 Scoop Vanilla Protein Powder
- 1 Scoop Organifi Green Juice
- ½ tsp Cinnamon

**Instructions**
- Pour almond milk into tall glass
- Add Organifi Green Juice
- Add Cinnamon
- Add Protein Powder
- Add Ice Cubes
- Stir everything together with a spoon or in a shaker bottle
**AVOCADO CACAO PUDDING**

**Ingredients**
- 1 Avocado
- 1 tsp Cacao
- ½ Cup Almond Milk
- 1 tsp Organifi Green Juice

**Instructions**
- In a bowl add the avocado
- Add Organifi Green Juice
- Add cacao, almond milk, Ice Cubes
- Stir everything together with a spoon until smooth

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**ORGANIFI GREEN GUACAMOLE**

**Ingredients**
- 1-2 ripe avocados
- 1/4 cup Diced onion
- Handful fresh cilantro
- 1 scoop Organifi Greens Juice
- Squeezed lemon or lime
- Season with sea salt to taste
- 2 Fresh Peppers Sliced

**Instructions**
- In a large bowl add the avocado, diced onions, cilantro, Organifi Green Juice, and lime
- Mash together with a spoon or fork
- Season with sea salt to taste
- Slice fresh peppers
- Enjoy by dipping the fresh peppers into the guacamole
**Cilantro Lime Dressing**

**Ingredients**
- 2 large handfuls cilantro
- 1 peeled whole lime
- 1-2 tbsp vinegar (I used coconut vinegar)
- 1-2 tsp olive oil
- 2 cloves garlic
- 1/2 an avocado
- 1 tsp Organifi Green Juice

**Instructions**
- In a food processor or blender mix the above until reaching desired consistency
- Enjoy on veggies, as marinade for chicken, fish, etc, or as salad dressing!

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**Organifi Cilantro Hummus**

**Ingredients**
- 1 Cup Chick Peas
- 1/4 cup Diced onion
- Handful fresh cilantro
- 1 scoop Organifi Greens Juice
- Squeezed lemon or lime
- Season with sea salt to taste

**Instructions**
- In a large bowl add the avocado, diced onions, cilantro, Organifi Green Juice, and lime
- Mash together with a spoon or fork
- Season with sea salt to taste
- Slice fresh peppers
- Enjoy by dipping the fresh peppers into the guacamole
**Ingredients**
- 1/4 cup Diced onion
- 1 scoop Organifi Greens Juice
- Squeezed lemon or lime
- 1 tbsp Coconut Oil
- ½ Cup Cashew Butter
- 4 Zucchini
- 1 Bunch Basil
- Season with sea salt to taste

**Instructions**
- In a large bowl add the diced onions, Organifi Green Juice, basil, coconut oil, cashew butter and lime
- Mash together with a spoon or fork
- Season with sea salt to taste
- Make zucchini noodles using a spiralizer
- Pour sauce over zucchini noodles

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**Ingredients**
- ½ Cup Gluten Free Rolled Oats
- ¼ Cup Sliced Almonds
- ½ Cup Dried Blueberries
- 1 tbsp Honey
- 1 tsp Organifi Green Juice

**Instructions**
- In a large bowl mix the ingredients listed above
- Enjoy directly from the bowl