



# Toasted Coconut Smoothie

Protein-rich Bison Cottage Cheese is whirled with toasted coconut, coconut milk, flavors of vanilla, and maple syrup for a nostalgia-inducing, healthy smoothie that will start your day off right.

Servings	Prep Time	Cook Time	Total Time
1	10m	3m	13m

## Ingredients

- ½ cup Bison Cottage Cheese
- ¼ cup shredded coconut, unsweetened
- ¾ cup light coconut milk
- ½ tsp vanilla extract
- 1 tsp maple syrup
- 6 ice cubes
- Pinch of cacao nibs, for garnish

## Instructions

1. Toast shredded coconut in small skillet over medium-low heat, stirring frequently for about 3 minutes until coconut edges are slightly golden. Remove from heat and divide into two.
2. In a blender, combine half of the toasted coconut, Bison Cottage Cheese, coconut milk, vanilla extract, maple syrup, and ice. Blend until smooth.
3. Pour smoothie into glass and top off with remaining toasted coconut. Garnish with a sprinkle of cacao nibs, serve, and enjoy!

