

DARYL'S
GUIDE TO
BEASTIN'
BREAKFASTS

DON'T SETTLE FOR BLAH Learn how to breakfast like a BOSS. This guide includes recipes to TURN YOU INTO A MORNING PERSON.

Daryl Drozda

MY FAVORITE SMOOTHIE

Serves 1 | Prep Time: 5 minutes

INGREDIENTS

½ Banana

1/2 Cup Blueberries

1 Cup Spinach

2 Tbsp. Peanut Butter or PB2

1 - 1 ½ Cup Unsweetened Almond Milk

1 scoop protein powder (Vanilla or Unflavored). *Optional*.

Ice as desired.

DIRECTIONS

1. Combine ingredients in blender. Blend until smooth.

TIPS:

This is my ALL TIME favorite smoothie.
Protein, veggies, and complex carbs rolled on up into one. What more can you ask for?

*I like to use Vega & greens vanilla protein powder for this smoothie.

*Can substitute plain Greek yogurt for protein powder.

PEANUT BUTTA' JELLY TIME

Serves 1 | Prep Time: 5 minutes

INGREDIENTS

1 Banana

1/2 Cup Raspberries

2 Tbsp. Peanut Butter or PB2

1 - 1 ½ Cup Unsweetened Almond Milk

1 scoop protein powder (Vanilla or Unflavored). *Optional*.

Honey to sweeten as desired.

Ice as desired.

DIRECTIONS

1. Combine ingredients in blender. Blend until smooth.

TIPS:

Like your favorite childhood sandy... but drinkable!

*I like to use whey protein powder for this smoothie.

*Can substitute plain Greek yogurt for protein powder.

MY BETEASED RIP OFF SMOOTHIE

Serves 1 | Prep Time: 5 minutes

INGREDIENTS

½ Banana

½ Apple

2 Tbsp. Cocoa Powder

2 Tbsp. Peanut Butter or PB2

1 - 1 ½ Cup Unsweetened Almond Milk

1 scoop protein powder (Chocolate or Vanilla) *Optional*.

Ice as desired.

DIRECTIONS

1. Combine ingredients in blender. Blend until smooth.

TIPS:

This smoothie is a total rip off of the Nutritiously Nutty smoothie from BeTeased. It is a healthier alternative though. Ain't no body need a full banana, apple, AND honey in one smoothie.

*I like to use Vega Sport Chocolate protein powder for this smoothie.

*Can substitute plain Greek yogurt for protein powder.

*If substituting plain Greek yogurt into smoothie, you may want to add some honey to sweeten the deal!

TROPI-KALE

Serves 1 | Prep Time: 5 minutes

INGREDIENTS

½ Cup Pineapple

1/2 Cup Blueberries

1 Cup Kale

2 Tbsp. peanut butter, Almond butter, or PB2

1 - 1 ½ Cup Unsweetened Almond Milk

1 scoop protein powder (Vanilla or Unflavored). *Optional*.

Ice as desired.

DIRECTIONS

1. Combine ingredients in blender. Blend until smooth.

TIPS:

The nut butter & pineapple cuts the taste of the kale. WOW! You Healthy!

*I like to use whey protein powder for this smoothie.

*Can substitute plain Greek yogurt for protein powder.

I CAN'T BELIEVE IT'S NOT ICE CREAM

Serves 1 | Prep Time: 5 minutes

INGREDIENTS

1 Banana

½ Cup Frozen Avocado

1 - 1 ½ Cup Unsweetened Soy Milk

1 scoop Protein Powder (Chocolate). *Optional*.

2 Tbsp. Cocoa Powder (if not using protein powder)

Honey to sweeten

Ice as desired.

DIRECTIONS

1. Combine ingredients in blender. Blend until smooth.

TIPS:

Avocados make the CREAMIEST smoothie. If you are craving ice cream, this smoothie is for you.

*I like to use Vega Sport Chocolate protein powder for this smoothie.

*Try using frozen avocado chunks. Can be purchased at any grocery store

THE BASIC

Serves 1 | Prep Time: 5 minutes

INGREDIENTS

- 1 Cup Berries of choice
- 1 1 ½ Cup Unsweetened Soy Milk

2 scoops Protein Powder Ice as desired. (AH YEAH).

DIRECTIONS

1. Combine ingredients in blender. Blend until smooth.

TIPS:

This is the most basic smoothie. It is boring AF. It is high protein and low calorie.

*I like to use whey vanilla protein powder for this smoothie.

*Soy milk = higher in protein

NINJA WARRIOR HOT SMOOTHIE

Serves 1 | Prep Time: 5 minutes

INGREDIENTS

2 Tbsp. Nut butter of choice

1 - 1 ½ Cup Coconut Milk

1 Tsp Cinnamon

1 Tsp Ginger

1/2 Tsp Clove

1/2 Tsp Cardamom

1/2 Tsp Nutmeg

DIRECTIONS

- 1. Combine ingredients in blender. Blend until smooth.
- 2. Heat up on stove or in microwave.

TIPS:

This smoothie will WARM YA SOUL. I enjoy this smoothie at bedtime.

*Check the sugar content on the coconut milk you choose.

*May want to add natural sweetener of choice.

*My favorite nut butter to use for this smoothie is almond!

SWEET POTATO GOATMEAL'

Serves 4 | Prep Time: 20 minutes

INGREDIENTS

1 Medium Sweet Potato

Boiling Water

- 2 Tbsp. Cinnamon
- 1 2 Cups Rolled Oats
- 1 -2 Scoops Protein Powder

DIRECTIONS

- 1. Boil sweet potato in water for 15 minutes or until soft.
- 2. Combine sweet potato and boiling water into blender. Combine until smooth.
- 3. Pour mixture back into pot.
- 4. Add in cinnamon, oats, and protein powder until desired consistency is reached.
- 5. Add additional toppings as desired.

TIPS:

This recipe will keep ya' full for hours. It will also keep your energy levels stabilized.

*I like to use plain or vanilla whey protein powder for this recipe.

*Get creative with toppings. Think:

- Peanut Butter & Blueberries
- Chocolate, Banana, Coconut
- Trail mix

BASIC OVERNIGHT OATS

Serves 1 | Prep Time: 10 minutes

INGREDIENTS

1/2 Cup Rolled Oats

1/4 - 1/2 Cup Greek Yogurt

1 Cup Dairy Free Milk

1 Scoop Protein Powder

DIRECTIONS

- 1. Combine ingredients.
- 2. Add additional ingredients and toppings as desired
- 3. Keep in fridge overnight.

TIPS:

This is the most basic recipe for overnight oats. Add additional ingredients and toppings to jazz it up!

*May want to use additional natural sweetener depending on protein powder/Greek yogurt choice.

*Get creative here. Think:

- Apple Cinnamon
- Very Berry
- Peaches & Cream
- Chocolate Peanut butter cup

BORING CHIA SEED PUDDING

Serves 1-2 | Prep Time: 10 minutes

INGREDIENTS

3 TBS Chia Seeds

½ - 1 Cup Coconut Milk

- 1 Scoop Protein Powder (Optional)
- 1 Tsp Cinnamon

DIRECTIONS

- 1. Combine ingredients in blender. Blend until combined.
- 2. Add additional ingredients as desired.

TIPS:

This is a base recipe for chia seed pudding. Don't be afraid to mix it up!

*Use FULL FAT COCONUT MILK. The stuff from a can works the best

*Don't worry if it isn't super thick right away. It'll thicken up A LOT overnight.

*Add Greek yogurt if you need a last-minute thickener.

*May want to add natural sweetener of choice.

*Don't be boring! Think:

- Raspberry Chocolate
- Vanilla & Pear
- Pumpkin Spice