The green banana flour has been used in several types of preparation to improve their nutritional characteristics. The study purposed to develop a breakfast cereal with green banana flour and analyze characteristics such as moisture, ash, and acceptability. For production of flour, the green bananas were washed in water, cleaned with a solution of sodium hypochlorite, peeled, sliced and soaked in a solution of citric acid (0.1%) for subsequent drying process in a forced air circulation for 67 hours. The dried product was ground in a grinder and stored at room temperature. The cereal production was performed in extruder and involved with chocolate syrup. Formulations were developed with 0%, 50% and 100% green banana flour. For sensory evaluation, 33 untrained panelists evaluated the appearance, texture, flavor and overall assessment by means of the nine-point hedonic scale. The samples did not differ significantly (p < 0.05) among themselves as to the overall assessment and texture, while the results were significantly different in appearance and flavor. Although not present significant difference in texture, the results suggest that the composition changes in moisture the final product are related to the increased amount of green banana flour formulations, which may be related to the lower uptake in relationship to texture, because the lowest scores found between the characteristics analyzed. In accordance with the presented results, the green banana flour can be incorporated as an ingredient in breakfast cereals, since it has good acceptability compared to the standard cereal and is presented as an alternative healthy.