

Zucchini Bread Recipes

Mint Chocolate Chip Ice Cream

20 min Prep time	**20 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Base

- [ ] 2 cups whole milk
- [ ] 3/4 cup granulated sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 cup fresh mint leaves, packed
- [ ] 1 tsp lime zest

Chocolate Chips

- [ ] 3/4 cup dark chocolate chips

Instructions

1. Combine milk and sugar in a saucepan; warm gently until sugar dissolves, then let cool completely.



2. Blend the cooled milk mixture with mint leaves and lime zest until smooth; strain to remove solids.



3. Stir in vanilla extract, then pour the base into the Ninja Creami pint container and freeze for at least 24 hours.



4. Run the Creami “Ice Cream” cycle; after the spin, open the lid and fold in chocolate chips gently.



5 If you want a firmer texture, run a second “Ice Cream” cycle, then transfer to a serving bowl.



Nutrition per serving

210 kcal	4 g	34 g	5 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a richer mouthfeel, you can substitute half the milk with heavy cream.
- Add a pinch of sea salt to deepen the chocolate flavor.
- If you love extra crunch, sprinkle a handful of best chocolate chip cookies crumbs just before serving.