

Treasure Barrel

Mint Chocolate Chip Ice Cream – Ninja Creami

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

Ingredients

Base

- [ ] 2 cups whole milk
- [ ] 1 cup heavy cream
- [ ] 3/4 cup granulated sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 cup fresh mint leaves, loosely packed
- [ ] Pinch of salt

Mix-ins

- [ ] 1/2 cup semi-sweet chocolate chips

Instructions

1. Combine milk, cream, sugar, and salt in a saucepan; heat gently until sugar dissolves, then remove from heat.
2. Add mint leaves to the warm liquid, let steep for 10 minutes, then strain through a fine mesh to discard leaves.
3. Stir in vanilla extract, let the base cool to room temperature, then refrigerate until fully chilled (about 1 hour).
4. Pour the chilled base into the Ninja Creami's pint container, lock the lid, and process according to the manufacturer's "Ice Cream" setting.
5. After the first churn, fold in chocolate chips, reseal, and run the "Mix-In" function or a quick second churn.
6. Transfer the finished ice cream to an airtight container and freeze at least 30 minutes before serving.

Nutrition per serving

280 kcal	4 g	24 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a deeper green hue, add a tiny drop of natural green food coloring.
- If the ice cream feels too hard after freezing, let it sit at room temperature for 5 minutes before scooping.
- Experiment with adding a splash of strawberry puree for a pink-mint swirl.