

Plate Dream

Thin Mint Ice Cream – Ninja Creami Recipe

15 min Prep time	**15 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	

Ingredients

Base Ice Cream

- [ ] 2 cups heavy cream
- [ ] 1 cup whole milk
- [ ] 3/4 cup granulated sugar
- [ ] 1 tsp vanilla extract
- [ ] 1/2 tsp lime zest

Mint Mix

- [ ] 1 cup fresh mint leaves, loosely packed
- [ ] Optional: 1/2 cup dark chocolate chips

Instructions

1. Warm the cream and milk in a saucepan over low heat, then add the mint leaves and let them steep for 5 minutes.
2. Strain the mint-infused cream through a fine mesh, discarding the leaves, and stir in the sugar, vanilla, and lime zest until fully dissolved.
3. Allow the mixture to cool completely, then pour into the Ninja Creami pint and freeze for at least 24 hours.
4. Run the Creami's "Ice Cream" cycle. When finished, fold in the chocolate chips (or other mix-ins) gently.
5. Serve immediately or store in an airtight container; let sit a few minutes at room temperature before scooping.

Nutrition per serving

280 kcal	3 g	22 g	20 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a stronger mint punch, increase the leaves to 1 1/2 cups before steeping.
- For a richer texture, replace half the milk with extra cream.
- Add a drizzle of melted chocolate after scooping for extra indulgence.