pistachio protein ice cream



featured product:
baby spinach

no one will believe this Ninja® CREAMi® pistachio ice cream is made with spinach!

it's sweet, nutty, and packed with plant-based goodness so you can feel good having a little "treat yourself" moment any time.

ingredients

¼ cup pistachio butter
2 handfuls **organicgirl baby spinach**
1 (13.5 oz) can full-fat or lite coconut milk
¼ cup maple syrup
1 teaspoon vanilla extract
¼ teaspoon almond extract (optional)

directions

1. in a high-speed blender, combine pistachio butter, organicgirl baby spinach, coconut milk, maple syrup, vanilla, and almond extract (if using); blend until completely smooth and vibrant green.

2. pour the mixture into a Ninja® CREAMi® pint container and freeze for 24 hours.

3. after freezing, process the pint using the ice cream function on your Ninja® CREAMi®. If the texture is crumbly, add 1–2 tablespoons of plant milk and re-spin until smooth and creamy.

4. scoop and enjoy immediately, or store in the freezer for later.