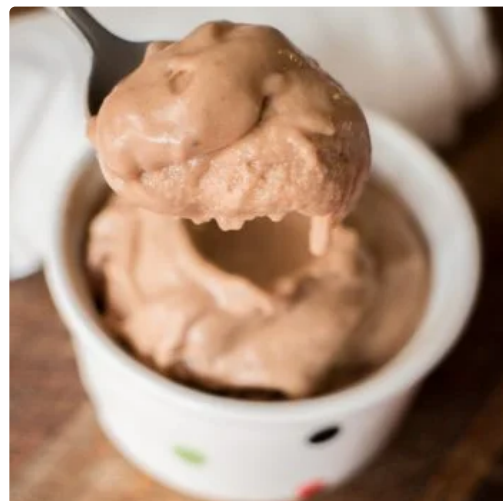


# Chocolate Protein Ice Cream



PREP TIME

5 mins

COOK TIME

5 mins

TOTAL TIME

10 mins



COURSE

Dessert, Gluten Free, Snacks



SERVINGS

1 serving

CALORIES

138 kcal

## INGREDIENTS

- 1 scoop [Plant Fusion Chocolate](#)
- 2 Tbl Cocoa Powder
- 5 packets/drops Stevia
- 1 tsp xanthan gum
- 2 cup ice
- 1/4 cup Vanilla Unsweetened Almond Milk

## INSTRUCTIONS

1. Put ice and almond milk in the blender and begin blending on low.
2. Add the protein powder, cocoa powder, and stevia while slowly increasing blender speed. Add xanthan gum and blend on high until creamy, about 5-10 seconds depending on your blender. Enjoy!
3. Add xanthan gum and blend on high until creamy, about 5-10 seconds depending on your blender.
4. Eat, make gains!

NUTRITION

Nutrition Facts

Chocolate Protein Ice Cream

Amount Per Serving	
Calories 138	Calories from Fat 27
% Daily Value*	
Fat 3g	5%
Sodium 448mg	19%
Potassium 103mg	3%
Carbohydrates 7g	2%
Fiber 3g	13%
Sugar 4g	4%
Protein 21g	42%
Vitamin A 150IU	3%
Calcium 110mg	11%
Iron 0.2mg	1%

\* Percent Daily Values are based on a 2000 calorie diet.



Tried this recipe?  
Let us know how it was!