

Pistachio Chocolate Chip Coconut Ice Cream

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Serves: about 1 quart

Ingredients

- 1-3/4 cups [full fat coconut milk](#)
- 1-3/4 cups cashew milk
- ½ cup local raw honey
- ½ teaspoon vanilla extract
- pinch of salt
- 1-1/2 cups shelled unsalted pistachios, divided
- ½ cup [gluten-free, dairy-free mini chocolate chips](#)

Instructions

1. Add coconut milk, cashew milk, honey, vanilla, salt and 1-1/4 cups of pistachios to Vitamix and blend on high for 2 minutes. Refrigerate until thoroughly chilled.
2. Chop remaining ¼ pistachios and mix with chocolate chips. Put in freezer until needed.
3. Once coconut mixture is chilled, freeze in your [ice cream maker](#) according to manufacturer's directions. Add chopped pistachios and chocolate chips during last 5 minutes of churning.

Recipe by Cook Eat Paleo at <http://cookeatpaleo.com/pistachio-chocolate-chip-coconut-ice-cream/>