Mint Chocolate Chip Pie

 2c heavy whipping cream

2T powdered sugar

2c cold milk

1 ½t peppermint extract

5 to 6 drops green food coloring

2-3.4oz pkgs instant vanilla pudding

1c mini semisweet chocolate chips

1-9” pastry shell baked

In a small mixing bowl, beat cream and sugar until soft peaks form. In a large mixing bowl, combine milk, extract and food coloring. Add pudding and beat on low for 2min. or until thickened. Fold in cream mixture and chocolate chips. Pour into pie shell and refrigerate 3hrs or until set.