

Zucchini Noodles, Veggies & Spicy Almond Butter Sauce

Makes 4 servings

Almond Butter Sauce ingredients:

- 1 cup almond butter
- 1/2 cup water
- 1/4 cup rice wine vinegar
- 1/4 cup tamari
- 3 tablespoons lime juice
- 2 tablespoons olive oil
- 2 teaspoons crushed red pepper flakes
- 2 cloves garlic, crushed
- 2 teaspoons fresh, grated ginger

Noodle Ingredients:

- 4 medium zucchini, peeled and cut in half

Veggies:

- 1 cup bean sprouts
- 1 red bell pepper, julienned
- 1 cup snow peas, halved lengthwise

Garnish:

- 2 tablespoons cilantro, minced

Place all the ingredients for the Almond Butter Sauce in a high speed blender and blend until smooth. Stored in a sealed container in the refrigerator, Almond Butter Sauce will keep for five days.

Transform the zucchini into noodles using a vegetable peeler or spiral slicer. Toss the zucchini noodles and veggies with enough Almond Butter Sauce to coat well. Garnish with minced cilantro and serve immediately.