

Sivika's Zesty Thai Quinoa Zucchini Noodles

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Thank you Sivika for sharing this with us!

Base:

- 1 cup cooked quinoa
- 2 medium zucchinis, spiralized
- 1 large carrot, spiralized
- 1 large red pepper, sliced
- ½ cup spring onion, diced
- ¼ cup cilantro, minced
- 2 tablespoons slivered/sliced almonds, toasted
- Optional additions: jicama, purple cabbage, beets

1. Prepare quinoa per package instructions and allow to cool.
 2. Spiralize, slice very thinly, or shred zucchini and carrot.
Options: Raw is delicious, but a light sauté of these can also be lovely. Trim noodles and strips to make eating easier.
 3. Add all ingredients to a large bowl and toss gently. Set aside.
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Dressing:

- ¼ cup almond/peanut butter
- 1 ½ tablespoons lime juice
- 1 tablespoon rice wine vinegar
- 1 tablespoon sesame seeds
- 1 tablespoon date syrup
- 1 teaspoon grated ginger
- 1 tablespoon soy sauce
- ½ tablespoon sriracha
- 2 tablespoons water

1. Blend until smooth and creamy. Add more water for thinner consistency and remember it will thicken as it sits.
2. Add to base mixture and toss well.
3. Serve immediately or allow to sit in the fridge for an hour or more to marry flavors.

Tips:

- This dressing freezes beautifully and would be delicious on a wide variety of foods.
- Make sure your almond butter is nothing but almonds.
- Choose a low sodium soy sauce.
- Buy your almonds raw and dry pan roast them yourself if you can.