

Vegan Pad Thai



Servings:

3

Prep Time:

5 minutes

Cook Time:

10 minutes

Ingredients

- 1 tbsp **Olive Oil**
- 1 ½ tsp **Garlic**, minced
- 2 cups **Zucchini Noodles**
- 2 cups **Sweet Potato Noodles**
- 1 **Bell Pepper**, chopped
- ¼ cup **Chopped Nuts**, variety of peanuts, walnuts, & cashews
- ½ **Avocado**, sliced
- 3 tbsp **Scallions**, chopped
- ½ cup **Creamy Almond Butter**
- 3 tbsp **Sesame Oil**
- ¼ cup **Coconut Aminos**
- 3 tbsp **Water**
- ¼ tsp **Red Pepper Flakes**

Method of Preparation

Step 1

In a large skillet over medium heat, add the garlic and olive oil.

Step 2

Add zucchini, sweet potato noodles and bell pepper. Toss. Cover and cook for about 8 minutes or until softened.

Step 3

While the vegetables cook, add the sauce ingredients (almond butter, sesame oil, coconut aminos, water & red pepper flakes) together in a small sauce pan. Melt over medium/low heat, stirring to prevent sticking.

Step 4

Pour the sauce over cooked vegetables and toss.

Step 5

Fold in nuts, sliced avocado and scallions. Enjoy!