

Plentiful Pad Thai

Raw Vegan Take On Delicious Pad Thai.



COURSE

Main Course, Side Dish

CUISINE

Thai



SERVINGS

4 People

EQUIPMENT

- Spiralizer

INGREDIENTS

Thai Veggie Mix

- 3 Medium Zucchini - Spiralized
- 3 Large Carrots - Spiralized
- 2 Green Onions - Chopped
- 1 Cup Purple Cabbage - Shredded
- 1 Red Bell Pepper - Julienned
- 1 Cup Broccoli Florets - Chopped
- Handful Fresh Basil - Minced

Almost Peanut Sauce

- 1/4 Cup Tahini
- 1/4 Cup Almond Butter

- 1/4 Cup Coco Aminos
- 2 Tbsp Coconut Nectar or Maple Syrup
- 2 Tbsp Lemon Juice
- 1 Clove Fresh Garlic - Minced
- 1 Tbsp Fresh Ginger - Minced

Toppings

- 1/2 Avocado - Diced
- 1/2 Tsp Sea Salt
- Handful Fresh Mint - Diced

INSTRUCTIONS

1. Add all thai veggie mix ingredients to a large bowl. Set aside.

In medium sized bowl, mix all sauce ingredients until smooth and well incorporated.

Add sauce ingredients to bowl with veggie mix and mix well.

Salt to Taste.

Top with mint and avocado.

Enjoy!



KEYWORD

pad thai, thai