

# Sweet and Spicy Kale Pad Thai

4 servings

## **Sauce Ingredients**

½ cup almond butter

½ cup water

1 Thai chili or Serrano chili, seeded and minced

3 Tb lime juice

2 Tb wheat free tamari

1 Tb fresh ginger, minced

1 tsp garlic, chopped

1 Tb shallots chopped

4 drops liquid stevia (optional)

1 tsp toasted sesame oil

## **Vegetable Ingredients**

2 cups green cabbage, very thinly sliced (1/4 of a medium cabbage)

2 cups kale, stems removed, thinly sliced

1 zucchini cut into ½ x 1 ½" strips (1 cup)

1 yellow squash cut into ½ x 1 ½" strips (1 cup)

1 red bell pepper, seeded and cut into thin strips (1 cup)

¼ red onion, thinly sliced (1/4 cup)

½ cup chopped cilantro

- Blend all sauce ingredients together in a blender until smooth.
- Mix all the vegetables except the cilantro together in a large bowl. Mix in the cilantro
- Add enough sauce to coat the vegetables about 3/4 of the batch\*.
- Toss vegetables in the sauce.
- Serve with a little extra sauce drizzled on top

**\*Note:** If you plan to serve this dish over 2 days toss only half the vegetables with the sauce. Save the vegetables and sauce separately. The next day mix them together.