



## RAW PAD THAI

Serves approx 4-6 depending on serving size:

### Noodles

- 2 large zucchinis
- 2 carrots
- 1 daikon
- 1 yellow capsicum
- 2 cups mung bean sprouts
- 2 cups snow peas
- 1 fresh red long chilli – sliced diagonally
- 2 kaffir lime leaves – sliced very thinly
- Coriander – fresh – about a handful roughly chopped
- ½ cup raw almonds or you can slightly cook them in a dry frypan or with a little EVOO – chopped roughly (make extra for sprinkling when finished)

Use a spiralizer to make noodles from our zucchinis, carrots and daikon – if you don't have a spiralizer you can make long ribbons using a vegetable peeler – combine all of these ingredients in a large bowl.

### Sauce:

- ¼ cup sun-dried tomatoes
- ½ cup almond butter
- 2 tablespoons rice vinegar
- 2 tablespoons fresh ginger, chopped roughly
- 4 cloves fresh garlic or ½ teaspoon minced garlic
- ½ red long chilli – chopped coarsely
- 2 kaffir lime leaves, sliced coarsely

Put all of the ingredients for the sauce into a blender.

Toss the sauce mixture with the noodle mixture – sprinkle the extra chopped almonds.

I love the flavours, smells and aroma of Thai Food and this won't disappoint.

*Enjoy!!!*