

ALMOND BUTTER NOODLES (V, GF, SOY FREE)

Serves 2-3

Ingredients:

1/8 C coconut sugar
1/4 C coconut aminos
1 TBS toasted sesame oil
1/2 TBS minced ginger
1 large garlic clove, minced
1/2 tsp red pepper flakes (or more for extra spice)
1/4 C almond butter
juice of 1/2 a lime
4oz rice noodles
1 head broccoli, cut into florets
2 small Japanese sweet potatoes, skin removed and diced
1 C lacinato kale, chopped



Directions:

Preheat oven to 425 and line a baking sheet with tin foil. Arrange potatoes and broccoli evenly on the pan and drizzle with a small amount of sesame oil and olive oil, salt, pepper and garlic powder. Roast for 18-20 minutes, turning halfway through.

While vegetables cook, make pasta according to package directions.

In a bowl, combine sugar, aminos, sesame oil, ginger, garlic, red pepper flakes, almond butter and lime juice. Set aside.

Pour a small amount of water in a saucepan and bring to a low simmer. Using a small colander, put kale in and place the colander over the water and cover to steam for 3-4 minutes.

Toss everything together in a big bowl and serve immediately. If making ahead of time, do not toss the sauce with the noodles and veggies, wait until just before serving.