

Yummy Paleo Pad Thai with Zucchini Noodles

<http://paleogrubs.com/pad-thai-recipe/>

Ingredients

- 4 medium zucchini
- 1 tsp coconut oil
- 2 eggs, whisked
- 1 cup shredded carrots
- 4 green onions, chopped
- 3 tbsp cilantro, chopped
- 1/3 cup cashews, toasted and chopped
- 4 lime wedges, for serving

For the sauce

- 1/3 cup almond butter
- 1/4 cup coconut milk
- 2 tsp lime juice
- 1-inch piece fresh ginger, peeled and minced
- 2 cloves garlic, minced
- 1 tsp apple cider vinegar

Instructions

1. Use a julienne peeler to slice the zucchini into noodles, stopping when you reach the seeds. Set aside.
2. Add the sauce ingredients to a food processor and blend until completely combined. Adjust the levels of almond butter and coconut milk to reach desired level of creaminess.
3. Heat the coconut oil in a large skillet over medium heat. Add the eggs and stir to scramble. Transfer to a plate once cooked.
4. Add the zucchini noodles to the skillet and sauté over medium heat for 1-2 minutes. Stir in the carrots, green onions, and cilantro. Cook for 1-2 minutes more. Add the sauce to the pan and stir to coat. Top with roasted cashews and lime wedges on the side. Serve with chicken or shrimp if desired.

Notes

Servings: 4

Difficulty: Medium