



Pad Thai

Ingredients

For the Pad Thai:

3 zucchinis, shaved into noodle with a spiral slicer
1 package enoki mushrooms, trimmed and separated
4 shitaki mushrooms, (soaked and sliced)
2 spring onions, thinly sliced
1 red capsicum, cut into thin strips
20 snow peas, cut into thin strips
1 pound mung bean sprouts
½ lime, juiced
½ tsp live sea salt
1 tbsp olive oil

For Sauce:

1 tbsp dulce seaweed
½ cup almond butter
½ cup semi-dried tomatoes
1 lime, chopped (including peel if organic)
4 cloves garlic, peeled
7 dates, pitted
¼ cup olive oil
2 small Thai chillies or 1 jalapeno
1 ½ tbsp shredded or zested fresh ginger
1 to 2 tablespoons of brags or tamari, plus extra if desired
1 ½ tsp live sea salt, plus extra if desired.

Directions

Place all the Pad Thai ingredients in a bowl and let it marinate for ½ an hour.

For the sauce, blend the hiziki, almond butter, sundried tomatoes, lime, garlic, dates, olive oil, chillies, ginger, brags and sea salt with ½ cup water until creamy.