

LOVE THY CARROT

real food made with love

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B E E T N O O D L E S W I T H S P I C Y A L M O N D S A U C E

T h i s r e c i p e s e r v e s 2

I N G R E D I E N T S

F o r t h e B e e t s

1 package **Harvest Fresh** Beet Spirals
1/2 yellow pepper, thinly slices
2 tbsp olive oil or coconut oil
1 clove garlic, minced
1 tbsp fresh ginger, minced

F o r t h e S p i c y A l m o n d S a u c e

1/3 cup almond butter, (or any nut butter you like), room temperature
1 tbsp tamari or soy sauce
1 tbsp rice wine vinegar or apple cider vinegar
1/2 tsp chili flakes, (more if you like it really hot)
2 tsp fresh lime juice
1 small cloves garlic, minced
2 1/2 tps warm water, (more if needed)
2 tsp sesame oil

T o p p i n g s

cilantro or parsley, chopped
crushed almonds or cashews
thinly sliced green onions
lime wedges

D I R E C T I O N S

1. Start by making the sauce. Mix all ingredients in a small bowl and whisk to combine, set aside.
2. In a large pan (big enough to hold the whole package of beet spirals), heat oil over medium high heat and add the garlic and ginger. Then add the full package of beet spiral and cook for about 5 to 7 minutes or until just tender.
3. Turn down the heat and add in a good amount of the Spicy Almond Sauce, just enough to coat the noodles. Toss well and heat through.
4. Serve in bowls and top with more sauce, cilantro, crushed nuts, green onions and lime wedges.
5. Don't forget the chopsticks!

C O O K S N O T E S

You can add protein to this dish, cooked tofu or tempeh.
The sauce can be prepared ahead of time.
Any leftover sauce keeps well in the fridge.