



Raw Pad Thai

Prep Time: 30 minutes-total | Servings: 2

Ingredients

- 3/4 cup (180ml) full-fat canned coconut milk/cream (shake, then pour)
- 2 large zucchinis, spiralized or mung bean noodles
- 2 carrots, julienned or grated
- 1 red bell pepper, julienned
- 1 cup mung bean sprouts
- 3 tablespoons nutrition yeast
- 1/4 cup chopped cilantro
- 1/4 cup chopped green onions

Sauce

- 1/4 cup almond butter
- 1 tablespoon lime juice
- 1 tsp stevia
- 1tsp monk
- 1tbsp sea moss gel
- 1 orange juice squeezed
- 1 teaspoon sesame oil
- 1 garlic clove, minced
- 1/4 teaspoon cayenne pepper (optional)



Instructions

- In a large bowl, combine the spiralized zucchini, julienned carrots, julienned bell pepper, mung bean sprouts, chopped cilantro, and chopped green onions. Set aside. In a small bowl, whisk together all the sauce ingredients until well combined. Pour the sauce over the vegetable mixture and toss gently to coat everything evenly. Top the raw Pad Thai with the chopped roasted peanuts. Serve immediately and enjoy the fresh, crunchy, and flavorful raw Pad Thai!

Tips

- Adjust the sweetness, juice and moss and spiciness to your liking by adding more or less and cayenne pepper. You can also add julienned cabbage, bean sprouts, or sliced cucumber for extra crunch and nutrition. Serve this raw Pad Thai as a main dish or a side salad. Enjoy this healthy and delicious raw Pad Thai recipe!