

Pad Thai w/ Tamarind-Almond Chile Sauce

Swick

Serves 1 | Active Time: 1 hour | Total Time: 1 hour

Step 1: Preparing the Almond Sauce

- 1/2 cup almond butter, raw preferred
- 1 tbsp fresh ginger, chopped
- 3 tbsp tamarind paste (if not available, blend soaked raisins and splash of lime juice for a similar flavor profile)
- 6 dates, pitted
- 3 cloves garlic
- 1/2 tsp sea salt
- 3 tbsp tamari
- 1/2 serrano chile (seeded for a less spicy sauce)
- 1/2 cup water to thin out the sauce

First, gather and prepare your mise en place for the entire dish.

To prepare the sauce, in high-speed blender, combine the almond butter, ginger, tamarind, dates, garlic, sea salt, tamari, serrano chile and water until smooth. Set aside.

Step 2: Preparing the Noodles

- 2 zucchini, sliced paper thin on mandolin lengthwise, stacked and sliced into 1/8-inch noodle width
- 1 cup young thai coconut, sliced into thin noodles (if not available, use 1 more cup of zucchini noodles)
- 1/4 cup carrot, julienne very thin (using a mandolin is best)
- 1/4 cup broccoli, in small florets
- 1/4 cup snow peas, julienne very thin (using a mandolin is best)
- 1/4 cup fresh cilantro, coarsely chopped
- 2 tbsp olive oil
- almond sauce (from above)
- lime wedges, for garnish
- fresh cilantro leaves, for garnish
- thinly sliced chile, for garnish
- Curried Cashews, for garnish

To prepare the noodles, cut as directed and set aside.

Just before serving, in a mixing bowl gently toss the zucchini and coconut noodles and the remaining vegetables—carrots, broccoli, snow peas and cilantro—with the olive oil to give the vegetables a bit of shine. Next, add a generous drizzle of the almond sauce, toss the noodles and plate the dish.

Garnish the noodles with sliced lime wedge, cilantro leaves, sliced chile and Curried Cashews.