

## Paleo Pad Thai

**Prep Time:** 15 mins

**Cook Time:** 15 minutes

**Serves:** 6-8

### Ingredients:

#### Sauce:

1 Tablespoon	Lime Juice
1/2 Teaspoon	Garlic powder
1/2 Teaspoon	Red Chili Flakes
1/2 Cup	Coconut Aminos
1-2 Tablespoons	Honey
2-3 Tablespoons	Ginger Puree or Minced Ginger
1/3 Cup	Seasoned Rice Wine Vinegar
1/2 Cup	Sunflower or Almond Butter
1/2 Cup	Coconut Milk, light or regular
	Cayenne Pepper, to taste

#### Noodles:

	Coconut oil
4 Cups	Broccoli Florets
2 Cup	Sugar Snap Peas
2 Cups	Sliced Shitake Mushrooms
2 Bags	Kelp Noodles or Shirataki Noodles (Yam Noodles)
1/4 Cup	Coconut Liquid Aminos
1/2 Cup	Cilantro
	Sliced Almonds

### Directions:

Place sauce ingredients in a blender and mix until smooth. Set aside.

Heat a large pan with coconut oil. When hot, add vegetables and sauté for 3-5 minutes or until soft. Add kelp noodles and coconut liquid aminos. Cook until noodles and vegetables are soft.

Pour sauce in pan and mix well until hot.

Remove from pan. Place in a large serving dish.

Garnish with cilantro and sliced almonds.