

## **Cashew Butter Noodles with a Side Salad (GF, V)**

Serves 2

2 large Zucchini, spiralized

1 heaping TBL Cashew Butter

Juice of 2 Limes

1 inch piece of Ginger, grated

1 tsp Honey

½ tsp Garlic Powder

Sea Salt and Black Pepper to taste

Place spiralized zucchini in a large mixing bowl with some paper towels to drain the excess water for about 5 minutes. In a separate bowl, combine cashew butter, lime juice, ginger, honey, garlic powder, sea salt and black pepper. Mix well with a fork and pour over drained zucchini noodles. If the sauce is too thick, add a few tablespoons of water. Toss the noodles with the dressing and serve with a side salad.