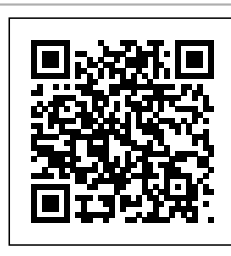


# Zoodles with Peanut Sauce



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Recipe by: Laura Vitale

Serves 4 to 6

**Prep Time: 15 minutes**

**Cook Time: minutes**

## Ingredients

### For the Sauce:

- 1/2 cup of Smooth Peanut Butter
- 3 Tbsp of Low Sodium Soy Sauce
- 1 Clove of Garlic
- 1 Tbsp of Grated Ginger
- 1 tsp of Red Chili Paste
- 2 Tbsp of Rice Wine Vinegar
- 1/4 cup of Hot Water
- 1 Tbsp of Honey
- 2 tsp of Sesame Oil

### For the Salad:

- 3 Zucchini, spiralized into noodles
- 4 Scallions, chopped
- 1/4 cup of Roughly Chopped Peanuts
- Fresh Cilantro, roughly torn

1) In a food processor or blender, add all of the ingredients to make the sauce and blend until smooth, set aside or store it in a tightly sealed container in the fridge until you're ready to use it.

2) In a large bowl, toss the spiralized zucchini with some of the dressing, then sprinkle with the nuts, scallions and cilantro and dig right in!



NOTE: This dressing gets better and better as it sits. My suggestion is to store the zucchini and dressing separate from each other so that the zucchini remain nice and crispy.