

Rainbow Pad Thai

- 2 zucchinis spiralized, or peeled
- 1 carrot peeled
- 1 small red pepper finely chopped
- 1/4 purple cabbage finely chopped
- 1 green onion diced
- Handful fresh cilantro

Pad Thai Sauce

- 2 heaping tbsp tahini
- 1 tsp tamarind paste (optional)
- 1/2 garlic clove
- Thumb fresh ginger
- 1/2 juice lemon
- Pinch cayenne pepper or chilli
- 1/4 cup water add more as needed to make creamy

Directions:

Add all the vegetables to a large bowl.

Blend the sauce ingredients plus the inside parts of the spiralized zucchini until smooth and creamy. The consistency should be fairly thick.

Pour the sauce over the vegetables and mix thoroughly. Divide among two bowls (or eat it all to yourself) and garnish with extra fresh cilantro.