

Raw Sesame Noodles

Serves 1-2

1/2 -3/4 C Carrots, shredded

1 tsp rice vinegar (or seasoned rice vinegar), + 1 tsp

1 tsp Shoyu, + 2 Tbsp

1 Large Zucchini, spiralized, or 2 Medium (if you do NOT have a spiralizer, use a vegetable peeler to cut into thin strands)

Juice of 1/2 Lemon

1 Tbsp Raw Cashew Butter (or Almond if that's what you have!)

2 Tbsp Tahini

1 Tbsp Raw Agave Nectar

1/2 tsp Toasted Sesame Oil

1 Tbsp Filtered Water

1/4 tsp Mustard powder

1/2 tsp Black Pepper

1/2 tsp Crushed Red Pepper Flakes (more or less to taste)

2 tsp Black Sesame Seeds, + more for garnish

Place the shredded carrots with 1 tsp rice vinegar and 1 tsp shoyu in a bowl and toss. Set aside to soften and marinate while you prepare the rest.

Do the same with the zucchini and lemon juice.

Mix together, remaining rice vinegar and shoyu, cashew butter, tahini, agave, toasted sesame oil, water, mustard, peppers and sesame seeds. Whisk until well combined. Toss with zucchini noodles. The dressing will appear thick until you toss a few times with the noodles. The water in the zucchini will thin out the sauce quickly. Top with shredded carrots and garnish with additional sesame seeds if desired. Yum!

