

# RAW PAD THAI

*Servings: 4*

Dressing:

- ¼ cup almond butter
- 1 tablespoon tahini
- 2 tablespoons coconut aminos
- 1 tablespoon dulse flakes
- 2 garlic cloves
- Pinch cayenne pepper
- 8 pitted dates, soaked overnight and drained
- 1 tablespoon lime zest
- ¼ cup lime juice
- 2 tablespoons sesame oil
- ¼ cup water
- ½ cup crushed cashews

- 2 small zucchini, chopped, stem removed
- 1 cup sprouts
- 2 scallions, ends trimmed and thinly sliced
- 1 red bell pepper, stemmed, seeded, and sliced into thick strips
- ½ cup Pickled Red Cabbage (page 184)
- ½ red onion, sliced
- 1 handful cilantro leaves, chopped

Place all the ingredients for the dressing into a blender and process until smooth. In a bowl combine the zucchini, sprouts, scallions, red pepper, pickled red cabbage, onion, and cilantro. Pour the dressing over the vegetables and toss well to complete.