

## RAW OCEAN RIBBON THAI NOODLES

Makes 4 servings of noodles

Noodles:

2 golden beets

¼ ounce Ocean Ribbons Sea Vegetables

2 limes squeezed -with zest to marinate the Ocean Ribbons in

Sauce:

1 cup Raw Almond Butter

Juice from 1 lemon

¼ cup raw honey, agave or your favorite sweetener

1 tsp grated ginger

1 tsp. Shoyu or Tamari

½ tsp cayenne pepper

Water to thin sauce

Toppings:

Chopped nuts (cashews, pecans, almonds, walnuts, etc.)

Lime wedges

Cilantro

Jalapeno peppers

Soak Ocean Ribbons in water to cover for about ½ hour. Pour out liquid (you can either drink it or feed to your plants, as it has many minerals in it). With a sharp knife, slice Ocean Ribbons lengthwise in half or if you can get it thinner, into three slices for each ribbon. Add lime juice and lime zest to Ocean Ribbons and continue to soak for ½ hour.

Prepare sauce by adding almond butter, lemon juice, sweetener, ginger, shoyu/tamari and cayenne to blender. Add about ¼ cup water and blend together. You want your sauce to be able to be poured, but not too thin. Add water accordingly. Sauce will thicken up in refrigerator. Put sauce into sauce dish to pour on noodles later.

Using a vegetable spiralizer or mandolin, spiralize the beets (red beets work well, but the golden beets are sweeter. Cut beet noodles into short edible segments. Add beet noodles and Ocean Ribbon noodles to larger bowl. Either pour sauce over, or add sauce to individual dishes. Top with limes, cilantro, chopped nuts and peppers. Delicious enough that people will ask for more!!!