



Garlic Lime Zoodles

Ingredients:

2 Packs of Zoodles (available at Bartlett's Farm)
1/2 cup coarsely chopped cashews
1/2 tablespoon chopped cilantro
2 cloves garlic minced
2 tablespoon peanut butter
1/2 tablespoon hoisin sauce
1/2 tablespoon sriracha (or more depending on your taste)
1 teaspoon soy sauce
Juice of 1/2 a lime

Method:

1. Chop garlic and add to a pan with, peanut butter, hoisin sauce, sriracha, soy sauce and lime juice, cook on medium heat constantly stirring for 2 minutes so garlic can cook. It will appear paste like.
2. Add the cashews and the Zoodles and toss in sauce with tongs every 10-20 seconds for 4-5 minutes until Zoodles are heated through. The Zoodles will release water helping to loosen the sauce. Add cilantro just before removing from heat and toss with tongs!

Serve with a wedge of lime for extra zest!

Serves: 2-3 people

Bartlett's Farm
33 Bartlett Farm Rd
508-228-9403
www.bartlettsfarm.com