

Garlic Lime Zoodles

Ingredients:

2 Packs of Zoodles (available at Bartlett's Farm)

1/2 cup coursely 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

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