

Pad Thai with Chicken

Serves: 2

INGREDIENTS:

- 1 package rice noodles
- 1 lb organic boneless, skinless chicken breasts
- 1 tbsp avocado oil
- 2 green onions, chopped
- 2 cloves of garlic, minced
- 2 eggs, whisked
- 1/2 bag carrot/broccoli slaw or just thinly sliced julliened carrots
- 1/2 zucchini chopped thinly
- 1 red bell pepper, thinly sliced
- 1/2 inch fresh ginger, chopped
- 3 tbsp coconut aminos
- 1/2 tsp ground ginger
- Handful bean sprouts (optional)

Pad Thai Sauce:

- 3 tbsp cashew butter (sub almond butter or peanut butter)
- 2 tbsp rice vinegar
- 1/2 lime squeezed
- 1/4 cup coconut aminos
- 2 heaping tbsp fish sauce
- 1 tsp toasted sesame oil



Serving size: 1 chicken breast + lots of veggies! + pinch of sesame seeds on top

1. Slice into into strips and place in a bowl to marinate with salt, coconut aminos and 1/2 tsp ground ginger. Set aside.
2. Whisk pad thai sauce together until well combine. Use a fork!
3. Add avocado oil to a pan to heat up. Add the white part of the green onions and let them saute until slightly brown. Add carrot/ slaw, bell pepper, zucchini, ginger and garlic.
4. In a separate pan, cook off the chicken. Pour the bowl with marinate into the skillet and cook until fully done.
5. Toss in the sauce to the veggie skillet while the veggies continue to sauté.
6. Cook noodles until done to the packaged instructions. When done, toss into the skillet of veggies.
7. Remove skillets from heat, divide up veggies between bowls, add chicken to each. Top with bean sprouts + sesame seeds + extra coconut aminos.