



MONTANA THAI NOODLE BOWL

SUBMITTED BY: RICH SAWYER - POLSON, MT

Ingredients:

4 cups spiralized zucchini* (approx. 3 medium)

1 cup julienned carrots*

1 red bell pepper, diced

2 chicken breasts*, diced

1 tbsp. olive oil

4 cloves garlic*, minced

½ cup almond butter

¼ cup Montana honey*

1 tbsp. coconut aminos (or soy sauce)

1 tbsp. lime juice

2 tbsp. toasted sesame oil

½ cup Thai sweet chili sauce

¼ cup minced cilantro* for garnish

*Locally sourced from farms in Western Montana

Instructions:

Main Veggie Noodle Preparation

1. Bring 4 cups water to boil in medium saucepan
2. Add carrot to boiling water for 3 min
3. Add zucchini and red pepper to water, cook for 2 more minutes.
4. Drain veggie noodles

Sauce Preparation

1. Sauté chicken breast in olive oil
2. Combine almond butter, minced garlic, honey, coconut aminos, lime juice, sesame oil, and ginger-chili sauce in a bowl and whisk.
3. Pour sauce over sautéed chicken breast and reduce for 3 minutes.

Combine noodles and sauce, garnish with cilantro, serve.

Serves 4