

# Cucumber & Ginger Noodles

3 SERVINGS 20 MINUTES



## INGREDIENTS

- 2 tbsps Rice Vinegar
- 1 1/2 tbsps Tamari
- 1 1/2 tps Coconut Sugar
- 1 tsp Ginger (minced)
- 14 1/16 ozs Shiratake Noodles (rinsed)
- 1/3 cup Radishes (sliced thin)
- 1/2 Cucumber (julienned)
- 1/4 cup Red Onion (sliced thin)
- 1/2 cup Raw Peanuts
- 1/2 cup Mint Leaves (chopped)

## DIRECTIONS

- 01 Mix together the rice vinegar, tamari, coconut sugar and ginger in a small bowl.
- 02 In a small saucepan, add the shiratake noodles and heat over medium-low heat for 5 minutes. Turn the stove off and add the dressing along with the radishes, cucumber and onion. Toss to coat everything.
- 03 Plate the noodles and garnish with peanuts and mint. Serve and enjoy!

## NUTRITION

### AMOUNT PER SERVING

Calories	167	Carbs	12g
Fat	12g	Protein	8g