

Creamy Spinach Sweet Potato Noodles & Cashew Sauce



Ingredients

- 1 cup cashews (or 2 tablespoons cashew butter)
- 3/4 cup water (more for soaking)
- 1/2 teaspoon salt
- 1 clove garlic
- 1 tablespoon oil
- 4 large sweet potatoes, spiralized
- 2 cups baby spinach
- 1/3 cup olives (for good fat)
- a handful of fresh basil leaves, chives, or other herbs
- salt and pepper to taste
- olive oil for drizzling

Directions

Place cashews in a bowl and cover with water. Soak for roughly 2 hours.

Drain and rinse. Place in a blender or food processor and add 3/4 cup water, salt, and garlic. Puree until smooth. If you would like to skip the step of soaking the cashews, you can substitute 2 tablespoons cashew butter and add water until you get the desired consistency.

In a large skillet, heat the oil over high heat. Add in sweet potatoes and toss for 7 minutes in the pan with tongs or until tender-crisp. Toss in the spinach and olives and remove from heat immediately. The spinach should wilt fairly quickly.

Add half of the herbs and half of the sauce to the pan and toss. If the mixture is too sticky. Season with salt and pepper to taste, drizzle with olive oil, and top with the rest of the fresh herbs.

Modified from pinchofyum.com

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