

# Spicy Cashew Butter Shirataki Noodles

**Hands-On Time: 10 minutes**

**Total Time: 10 minutes**



This recipe is for the pasta lover who doesn't want to be slaving for hours over a hot stove! On the contrary, this delicious dish comes together in just minutes and it is the perfect spicy healthy low carb pasta dish.

As pictured, the dish is vegan - but it also works really well with chicken or shrimp added for more protein.

Our creamy [Organic Cashew Butter](#) is the foundation for a delectable spicy sauce that goes over our popular [zero carbs noodles](#) - a match made by the food gods.

Enjoy!

**Servings: 4**

**Calories: 147**

**Net carbs: 3g Total: 8g**

**Fat: 9.5g**

**Protein: 4.7g**

## INGREDIENTS:

1/4 cup [Organic Cashew Butter](#)

2 tablespoons Coconut Aminos

2 tablespoons rice wine vinegar

1-2 tablespoons sambal oelek (depending on tolerance for spicy foods)

1 tablespoon oil - toasted sesame oil works really well

2 cloves garlic

Salt as needed

1 bag [Organic Shirataki Spaghetti](#)

Sesame seeds and scallions

**METHOD:**

In a large bowl, whisk together all the ingredients for the sauce (cashew butter, coconut aminos, vinegar, sambal oelek, oil and minced garlic). Make sure it is mixed well. Heat a pan and quickly stir fry the noodles. Add the noodles to the sauce, divide into serving bowls, sprinkle with sesame seeds and chopped scallions. Easy and delicious.

**Store, in an airtight container, in the fridge. Consume within 1-2 days.**