Pink Sauce Zoodles

Cook Time: 0 min | prep Time: 0 min | total Time: 0 min | servings: 0
Makes 2 portions

Ingredients:

- 1 large zucchini or 4-5 small ones
- black olives, sliced
- fresh basil leaves
- sun-died tomatoes
- toasted pine nuts

Pink Sauce:

- 1/2 cup raw cashews, soaked for 3 hours
- 1/2 cup roasted sweet red pepper
- 1 tablespoon lime or lemon juice
- 1/4 cup sun-dried tomatoes
- 1-2 tablespoons nutritional yeast
- 1/2 tsp onion powder
- 1 garlic clove
- 2 tablespoons olive oil
- 1/2 tsp honey
- Crushed Red Chili (optional)
- Salt & Pepper to taste

Instructions:

1. Soak the cashews in advance for around 3 hours. Place in the blender with the remaining sauce ingredients. Add a little of water just to make the mixture easier to blend. Taste the sauce and add more salt, pepper, chili and lemon to taste and add more water as needed to get the sauce as smooth as you would like it to be. I left mine a tiny bit chunky.
2. Prepare you zucchini noodles either by using the spiralizer or by slicing into think strips using a vegetable peeler. Make sure to slice of the top and bottom parts of the zucchini first.
3. Add the sauce to the noodles (you may not need to add all the sauce, it depends on the size of your zucchini and your taste preference).
4. Transfer to a serving plate, and garnish with some sliced black olives, fresh basil, a few slices sun-dried tomato, and toasted pine nuts.