

Sweet Potato Pad Thai

Ingredients:

- 1.5 lbs chicken breasts, cut into small cubes (about 3 breasts)
- 1 shallot, diced
- 3 cloves garlic, minced
- 3 green onions, diced
- 1/4 cup cilantro, diced
- 1/2 cup cashews, chopped
- 3 sweet potatoes, spiralized into noodles
- 1 cup broccoli
- 3 tbsp sesame oil, divided
- 2 eggs
- Salt and pepper

For the Sauce:

- 1/4 cup cashew butter
- 1/4 cup coconut aminos
- 1 tbsp fish sauce
- 1 tbsp white vinegar
- Juice from 1 lime

Directions:

1. First, make the sauce by combining all of the sauce ingredients in a jar with a lid. Shake well to combine. Or, add the ingredients to a bowl and whisk well. The sauce will be thick using this method, but mix it up as much as you can to get a creamy consistency. Set aside.
2. Chop chicken as noted. Chop shallot, garlic, green onions, cilantro and cashews.
3. Turn sweet potatoes into noodles using a spiralizer.
4. Heat a large skillet over medium heat and add in 2 tbsp sesame oil. Once hot, add the sweet potato noodles and broccoli. Toss with oil and season with a big pinch of salt and pepper (about 1/2 tsp each). Cook, stirring occasionally, until the noodles are tender but not too soft and broccoli is cooked, about 6-7 minutes. Remove and place on a plate.
5. In the same pan over medium heat, add in 1 tbsp of sesame oil. Add in shallot and garlic to saute for 1-2 minutes, stirring constantly.
6. Add in chicken. Season chicken with a pinch of salt and pepper. Cook, stirring occasionally, until the chicken is cooked through, about 5-6 minutes.
7. Next, crack the eggs into the pan. Scramble the eggs and cook for a few minutes, until the eggs are cooked through.
8. Add the sweet potato noodles and broccoli back in. Pour in the sauce and mix.
9. Add in green onions, cilantro and cashews. Toss to mix and then serve.

