

Thai Curry Vegetable Noodles

Total: 40 min. Active: 30 min. Yield: 4 servings.

Nutritional Information Per Serving

Calories: 400. Total Fat: 19g. Carbs: 43g. Protein: 43g.

Ingredients

- 1 1/2 lbs. boneless, skinless chicken breast
- 1 tbsp extra virgin olive oil
- salt and pepper
- 1/2 cup coconut milk
- juice of 2 limes
- 2 tbsp almond butter
- 2 tsp red curry paste
- 1 large carrot, spiralized
- 1/2 head red cabbage, sliced thin
- 1 large English cucumber, spiralizd
- 2 scallions, thinly sliced
- roasted cashews, optional

Directions

Preheat the broiler and line a baking sheet with foil. Drizzle the chicken with the olive oil and sprinkle with some salt and pepper. Transfer to the prepared baking sheet and broil, flipping halfway, until cooked through, about 10 minutes.

Meanwhile, whisk together the coconut milk, lime juice, almond butter and curry paste in a large bowl. Add the carrots, cabbage and 1 teaspoon salt and toss to coat completely. Let sit for 15 minutes. Add the cucumber to the bowl and toss to combine.

Thinly slice the chicken. Divide the veggies among 4 bowls and top with the chicken, scallions and some cashews. Serve with lime wedges.

