

DR. CHRISTOPHER'S  
*Herbal Legacy Newsletter*

## Raw Sweet Potato Noodles with Spicy Almond Sauce

1 sweet potato, spiralized (2 cups, packed)

1 cup chopped sugar peas

**Sauce:**

1/4 cup raw almond butter

2 Tbsp Eden red wine vinegar or raw apple  
cider vinegar

1 Tbls raw agave nectar

2 tsp organic chili sauce (Sriracha)

2 tsp toasted sesame oil



In a small bowl combine the almond butter, tamari, vinegar, agave, chili sauce and oil. Mix well. The sauce will be thick. If you wish for your sauce to be thinner, just add a little water.

Coat the noodles and sugar snap peas with the sauce and enjoy! Serves two.

*Recipe shared by Amie Sue, creator of [nouveauraw.com](http://nouveauraw.com)*

<http://nouveauraw.com/raw-recipes/main-dishes/raw-sweet-potato-noodles-with-spicy-almond-sauce/>