

## *Pad Thai variation over Summer Squash*

### Ingredients:

1/4 cup coconut water  
juice of 1/2 orange , or 1 lime  
1 Tablespoon chopped ginger root  
2 Tablespoons chopped scallions  
1/2 cup almond butter  
meat of one young coconut, chopped and divided  
1 yellow summer squash  
2 cups mung bean sprouts  
2 sprigs of fresh cilantro

Blend the coconut water, orange juice, ginger, scallions and almond butter in a [Vita-Mix](#) or blender with half of the coconut meat until smooth. Spiralize squash, or use a vegetable peeler to cut it into thin strips. Place in 2 serving bowls with mung bean sprouts and remaining coconut meat. Pour sauce over the top and garnish with cilantro and extra chopped scallions.

Serves 2