



# Sweet Potato Noodles with Peanut Sauce

By Cookinglight.com

Yields: 2 Servings

## Ingredients

- 2 teaspoons extra virgin olive oil
- 2 medium sweet potatoes, peeled and spiralized
- 2 tablespoons creamy peanut butter
- 1 tablespoon + 2 teaspoons water
- 1 teaspoon lower-sodium soy sauce
- 1 teaspoon sesame oil
- 1 teaspoon rice vinegar
- 1 clove garlic, finely minced
- 1/2 teaspoon freshly grated ginger
- 1/4 teaspoon Sriracha, optional
- Juice of 1/2 lime
- Optional toppings: thinly sliced green onion, crushed peanuts, sesame seeds, basil

## • Step 1

- Heat olive oil in a large nonstick skillet over medium heat. Add spiralized sweet potato noodles; cook for 5 minutes, or until slightly softened. Add 1 tablespoon water to create steam in the pan and further soften. Cook for an additional 2-3 minutes, until desired tenderness is achieved.

## • Step 2

- Place peanut butter in a small bowl and microwave for 30 seconds, until melted and smooth. Add remaining ingredients (2 teaspoons water through lime juice) and stir with a whisk until combined. Pour sauce into pan and toss noodles to coat. Transfer to a bowl and add toppings of choice.