

# INSTANT POT: VEGAN PAD THAI STIR FRY W/ SPICY MIXED NUT SAUCE

4 servings | Instant Pot Cook Time 2 minutes | Total Time 30 minutes

## INGREDIENTS

<u>SAUCE</u>	<u>NOODLES</u>
1/2 c mixed nut butter	2 colorful carrots
8 tbsp tamari	1/2 green cabbage
1/2 c blue agave	1 orange bell pepper
4 tbsp lime juice	2 c snow peas
2 tbsp sriracha	3 small green onions
1 tbsp fresh minced ginger	fresh cilantro
2 garlic cloves minced	peanuts
	choice of Asian noodles (10 oz)

## DIRECTIONS

Place noodles in Instant Pot. Pour water over noodles. Secure lid and move **Release** valve to **Sealing**. Press the **Manual/Pressure Cook** button and set to **High Pressure** for 2 minutes.

Well the noodles are cooking, prepare you sauce! In a medium size bowl, whisk together tamari, lime juice, sriracha and blue agave. Once completely mixed add nut butter. This is going to be tough at first. But keep mixing, eventually the nut butter will blend with the sauces. Lastly, mix in ginger and garlic. Set bowl to the side.

When noodles are finished cooking in the Instant Pot, you will want to let the pot naturally release for about a 2-3 minutes. Then change the **Release** Valve to **Venting**. (remember to always be cautious when releasing steam...its HOT.)

Press **Cancel** and remove lid from pot. Drain noodles, throughly. Rinse through cold water and then pat dry with a paper towel.

Place noodles back into pot. Pour in carrots, cabbage, bell pepper, and snow peas. Press the **Sauté** button. Carefully mix veggies and noodles in pot. Then pour in nut butter sauce!

Serve noodles warm in a bowl or plate. Top with peanuts and cilantro!