

Thai Peanut Chicken Zucchini Noodles

Thai inspired dinner without the cost of take out. Enjoy.

xoxo,

Kristin

1. Add the garlic, ginger, peanut butter, lime juice and zest, soy sauce and red pepper flakes to a small bowl and mix together.
2. To a large frying pan add your coconut oil on high heat.
3. Add the zucchini, carrots and bell peppers to the pan and cook until just wilted, 3-4 minutes, stirring occasionally.
4. Add in the chicken, sauce, cilantro and green onions and toss together until all warmed through.
5. Garnish with peanuts and wedges of lime if desired.

Recipe from:

<https://dinnerthendessert.com/healthy-thai-peanut-chicken-zucchini-noodles/>

Total time; 25 minutes.