

Curried Squash Noodles on Spinach



Curry Sauce

- 1 cup cashews, soaked until soft, drained and rinsed
- 2 tablespoons chopped shallot
- 3 teaspoons sweet curry powder
- 1/2 cup coconut water (can substitute with plain water)
- 1 date
- Himalayan salt to taste

1. Place all ingredients in high-speed blender and blend until smooth. Set aside.

Curried Squash

- 1 medium butternut squash, cut into noodles
- 1 scallion
- 1/2 cup currants
- 1/2 cup cashews, coarsely chopped

1. Stir curry sauce, scallions, currants and cashews into squash noodles until noodles are well coated.

Spinach

6 cups spinach

pinch himalayan salt

1 tablespoon lemon juice

1 tablespoon olive oil (optional)

1. Sprinkle spinach with salt, lemon juice and olive oil Crush spinach between your hands until it breaks down a bit.

2. Form a bed for the squash noodles. Top with squash noodles.

Shared from the blog at <http://www.rawmazing.com/raw-curried-squash-noodles-on-spinach-and-contest-winners>