

Thai Shrimp Zoodle Bowl

Prep: 15 minutes • Serves: 4

- 1 tablespoon honey
- 1 tablespoon less-sodium soy sauce
- 1 tablespoon natural peanut butter
- 2 teaspoons chili garlic sauce
- 2 teaspoons fresh lime juice
- 1 pound cooked 31-40 count peeled and deveined shrimp, thawed if necessary
- 2 packages (10 ounces each) zucchini noodles
- 1 medium red bell pepper, sliced
- 2 tablespoons fresh cilantro leaves
- ½ cup chopped unsalted dry roasted peanuts

In large bowl, whisk honey, soy sauce, peanut butter, chili garlic sauce and lime juice. Add shrimp, noodles, pepper and cilantro; toss to combine. Serve sprinkled with peanuts. Makes about 6½ cups.

Approximate nutritional values per serving: 321 Calories, 14g Fat (2g Saturated), 230mg Cholesterol, 530mg Sodium, 16g Carbohydrates, 4g Fiber, 10g Sugars, 4g Added Sugars, 36g Protein

Chef Tip

Dish can be served at room temperature or chilled for 1 hour before serving.