

# Nuts for Greens Sauce

*Chris Kalinich of Plant 2 Platter*

Yields: 4-6 servings



## INGREDIENTS

- ½ cup almond butter or peanut butter
- ¼ cup low-sodium tamari or coconut aminos
- 2 Tbsps. rice vinegar
- 2 Tbsps. fresh ginger, minced or ¼ ground ginger
- 3 cloves garlic, minced
- ¼ tsp. red chili flakes
- water to reach desired consistency
- 3 Tbsps. fresh lime juice (1-2 limes)
  
- 1 lg. bunch broccoli, chopped
- 1 large carrot, chopped
- 1 lg. bunch lacinato kale, destemmed and sliced into thin strips

## INSTRUCTIONS

1. In a saucepan, combine almond butter, tamari, rice vinegar, ginger, garlic, and red chili flakes. Add water to thin the consistency, if needed. Heat saucepan to medium low and stir ingredients frequently until sauce is bubbly. Remove from heat. Add lime juice and stir into sauce.
2. In a large pot, place the broccoli and carrot in a small amount of water and cook over medium-low heat until broccoli starts to turn a bright green. Add kale and stir into the heated vegetables. Cover for a minute and check to see if kale has wilted. It may need another minute or two to wilt completely but don't overcook.
3. Pour sauce over cooked greens mixture and mix well.
4. Serve on top of warm brown or red rice or steamed sweet potatoes.

## ADDITIONS

Chili-garlic sauce/Sriracha, scallions, mushrooms, veggies of your choice



Contact Chris at [www.plant2platter.com](http://www.plant2platter.com) or @Plant2Platter on Facebook & Instagram