

# Curried Kelp Noodles

- Serves approximately 2-3 people



- 1 package Kelp noodles
- 1 large tomato, diced
- ½ cup thinly sliced green onion
- ¼ cup hemp seeds

## Sauce

- 3 ½ tablespoons lemon juice
- 2 ½ tablespoons tahini paste
- 1 tablespoon olive oil
- 1 tablespoon honey
- ½ teaspoon turmeric
- ½ teaspoon garlic powder
- Pinch cayenne pepper
- ¼ cup water

1. Rinse your kelp noodles in filtered water, separating with your fingers. Cut noodles with kitchen shears to so your noodles are bite size. Set aside.
2. To make your sauce, blend all ingredients until smooth and creamy. This dressing will be a beautiful golden color.
3. Pour your dressing over your noodles, garnishing with tomatoes, onion and a sprinkling of hemp seeds.
4. Eat with chopsticks, chew well and enjoy!

NOTES: