

Butternut Squash Pasta

Serves 2

1 spiralized butternut squash
½ tsp salt
1 tsp cold-pressed sesame oil
¼ tsp toasted sesame oil

1. Massage all ingredients in a bowl and leave to soften.

Orange & Ginger Relish

Orange segments, cut supreme and diced
1 tsp fresh ginger, minced
Pinch salt

1. Combine all ingredients in a small bowl and set aside.

Kimchee Mixture

1 cup cashews, soaked 20 minutes
1½ tsp tamari
1 tbsp tahini
2 cups kimchi
4 good-sized shiitake mushrooms, stalks removed and sliced

1. In a food processor, grind the cashews, tamari and tahini.
2. Add 2 cups of kimchi, along with the shiitake strips and pulse in.

To Serve

Microgreens

1. Mix the kimchee mixture with the butternut squash noodles.
2. Top with the orange ginger relish and optionally garnish with microgreens.

