

Peanut Sauce

Use the sauce as a dipper for chicken, tofu, or veggies. Try tossing it with spaghetti squash for a fun veggie-based take on peanut noodles. Feel free to substitute sunbutter or almond butter for peanut butter if desired.

Makes about 1 cup

Ingredients:

½ cup canned coconut milk
¼ cup peanut butter
1 tablespoon lime juice
2 teaspoons coconut aminos or tamari
2 teaspoons rice wine vinegar
2 teaspoons sriracha
1 teaspoon honey
1 teaspoon grated ginger
1 teaspoon fish sauce
½ teaspoon minced garlic

Directions

1. Combine all ingredients in a blender. Blend until smooth.