



# THAI PEANUT LIME SAUCE

Makes 16 servings | Serving size: 2 tablespoons

PREP TIME

**5 min**

COOK TIME

**0 min**

TOTAL TIME

**5 min**

*This is not your normal peanut sauce. This tasty, Thai peanut sauce is refreshing, delicious, and super easy to make! The extra lime juice is the secret for an even brighter sauce. I like to make a big batch to have on hand to put on salads, quinoa bowls, or use as marinade.*



## Ingredients

- $\frac{2}{3}$  cup fresh lime juice
- $\frac{1}{4}$  cup brown sugar
- $\frac{1}{3}$  cup peanut butter
- $\frac{1}{4}$  cup squeezable ginger (look for the tube in the produce section)
- $\frac{1}{4}$  cup squeezable garlic (look for the tube in the produce section)
- 1 tablespoon soy sauce (I use low-sodium)
- 2 teaspoons Sriracha (more or less to taste)

## Directions

1. In a small bowl, add lime juice and brown sugar. (It's important to do this first, so peanut butter doesn't stick to bowl)
2. Add in remaining ingredients, then mix well with a fork.
3. For a smoother sauce, blend with immersion blender.