



## peanut sauce

PREP TIME: 5 MIN    SERVES:2

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*enjoy this peanut sauce with spring rolls, veggie dip (carrots, broccoli, cucumbers, red peppers, & snow peas are yummy), make a satay, as a dressing on salads, crispy tofu, stir fry, or noodle dishes like pad thai - it's rich, savory-sweet, a lil' spicy, & totally irresistible!*

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### ingredients

½ cup sequoia nut butter  
peanut butter - crunchy is best, but smooth works  
2 tablespoons rice vinegar  
2 tablespoons maggie's seasoning (can sub soy or tamari)  
2 tablespoons lime/lemon juice  
2 tablespoons honey or maple syrup  
½ teaspoon red chili flakes or paste  
1 tablespoons toasted sesame oil  
2 minced garlic cloves  
2 to 3 tablespoons soy milk (can sub water)

### directions

1. in a small bowl, whisk together all of your ingredients except the liquid component
2. add 2-3 tablespoons soy milk (or water, any milk works too), add to make your desired consistency for the sauce
3. enjoy ッ

### notes

- you can sub almond butter for peanut butter in this recipe
- if you're looking for a good spring roll recipe - this is a good one ッ
  - [www.cooking-therapy.com/vietnamese-spring-rolls/#recipe](http://www.cooking-therapy.com/vietnamese-spring-rolls/#recipe)
- store the sauce in an airtight container in the fridge for up to 5 days