

# PEANUT SAUCE

## INGREDIENTS

50G PEANUTS

1 PIECE OF GINGER

15ML SOY SAUCE

TABLESPOON HONEY OR AGAVE SYRUP

HANDFUL OF CORIANDER

1 LIME

## HOW TO MAKE

PEEL AND GRATE THE GINGER, ADD TO A BOWL WITH SOY, HONEY/AGAVE, HALF THE CHILLI (SEEDS REMOVED AND FINELY CHOPPED), CHOPPED CORIANDE AND LIME JUICE AND STIR WELL. IT SHOULD BE THE CONSISTENCY OF THICK CREAM. IF TOO THICK ADD SOME WATER TO LOOSEN.

USE AS A SALAD DRESSING, STIR FRY SAUCE, DIP FOR CHICKEN/BEEF/HALOUMI

*enjoy*

MAKES 4 SERVINGS

NUTRITIONAL INFO

CALORIES 106KCAL | FAT 7G | CARBS 3G | PROTEIN 4G