

**Paleo Pad Thai Sauce**  
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**Makes about 1 cup**

**Sauce:**

- 1/2 cup sunflower seed butter (plain, unsweetened)
- 1/2 cup freshly squeezed lime juice
- 2 Tbsp minced fresh ginger or ginger juice
- 2 garlic cloves minced
- 2 Tbsp coconut aminos
- 4 tsp toasted sesame oil
- 1/2 tsp salt
- 4 Tbsp water

**Instructions**

1. Combine all sauce ingredients in a blender or food processor and mix until well combined.
2. Store in a glass container, label with the name and date, and enjoy when ready to use it!