



Peanut Sauce

Dairy-Free

INGREDIENTS

- 1/2 cup natural peanut butter
- 2 Tbsp rice vinegar
- 2 Tbsp maple syrup
- 2 Tbsp low sodium soy sauce
- 3 garlic cloves (minced)
- 1/4 cup water or until desired consistency is reached

DIRECTIONS

Stove Top:

In a pot over medium heat add all ingredients and whisk together until warm about 3-5minutes.

Microwave:

In a large microwave safe bowl add all ingredients and whisk together.

Microwave for 20sec each time until warm.

VARIATIONS

Drizzle over roasted vegetables, protein and grains in a Buddha bowl.

Use as a dip for wontons or dumplings.

Add chicken, pork or chickpeas and serve over rice.

Use as a stirfry sauce.

Replace the rice vinegar with lemon or lime juice.

Try adding 1Tbsp fresh ginger for a different flavour.