

# SPICY THAI PEANUT SAUCE

Prep Time: 15 minutes / Cook Time: 20 minutes / Skill Level: Easy

## INGREDIENTS:

- 1 can coconut milk
- 1/2 cup natural peanut butter
- 1/2 cup organic chicken stock
- 1/2 cup hot water
- 1/4 cup gluten free soy sauce
- 1/4 cup siricha chilli sauce
- 1/4 cup raw honey
- 1/4 cup rice wine vinegar
- 2 limes juiced
- 6 cloves fresh garlic (rough chopped)
- 1 thumb sized piece of ginger (rough chopped)
- 1 big handful of fresh cilantro (rough chopped)

## EQUIPMENT NEEDED:

- Stand up blender
- Knife and chopping board
- Small thick bottomed pot

## METHOD:

Place all ingredients in a blender and purée till smooth. Pour into a thick bottomed pot and bring to a simmer over medium heat. Reduce to low and cook for 20 minutes.

This sauce works fantastically as a dip for grilled skewers, as a sauce for rice noodles, or your favourite veggie stir-fry. It can also be labeled over cooked rice or grilled fish.



Place your peanut butter and coconut milk somewhere warm for 20 minutes before starting recipe (this will soften them and make them easier to combine.

Per serving: 100 grams. | 309 calories | 25.98 g fat | 12.21 g carb | 13.3 g protein