

Easy Peanut Sauce

Yield: 2 min
Total Time: 5 min

Recipe from: <https://www.recipeschoose.com/recipes/malaysian-satay-sauce-recipe>

Ingredients:

- 1/2 cup creamy peanut butter
- 2 tablespoons soy sauce or coconut aminos
- 1 tablespoon fresh lime juice
- 1 tablespoon honey
- 1 teaspoon worcestershire sauce
- 1 teaspoon ground ginger
- 1 teaspoon garlic powder
- 1 pinch red pepper flakes
- 7/8 cup water
- 1/4 cup peanuts roughly chopped, optional

Nutrition:

1. Calories: 540 calories
2. Carbohydrate: 29 grams
3. Fat: 41 grams
4. Fiber: 6 grams
5. Protein: 22 grams
6. SaturatedFat: 8 grams
7. Sodium: 1230 milligrams
8. Sugar: 16 grams

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