

Satay Sauce

Yield: 1 min
Total Time: 7 min

Recipe from: <https://www.recipeschoose.com/recipes/indonesian-satay-marinade-recipe>

Ingredients:

- 1 tablespoon hoisin sauce sugar free
- 1/2 cup peanut butter
- 1/4 teaspoon turmeric powder
- 3/4 teaspoon hot sauce optional depending on how hot you like things
- 1/2 teaspoon curry powder
- 1/4 teaspoon onion powder
- 1 teaspoon tomato paste
- 1/2 lemon
- coconut milk or water to thin to desired consistency, about 1/2 cup

Nutrition:

1. Calories: 820 calories
2. Carbohydrate: 41 grams
3. Fat: 65 grams
4. Fiber: 12 grams
5. Protein: 34 grams
6. SaturatedFat: 14 grams
7. Sodium: 990 milligrams
8. Sugar: 17 grams

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