

Vietnamese Chile Lemongrass Sate Sauce (T??ng ?t Sa T?)

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/garlic-lemongrass-vietnamese-simmer-sauce-recipe>

Ingredients:

- 1 cup neutral oil like canola
- 1 head garlic minced
- 1/2 cup lemongrass finely chopped
- 1/2 cup red chiles fresh, finely chopped Thai or Birds Eye recommended
- 1/4 cup chile flakes
- 1/2 teaspoon salt

Nutrition:

1. Calories: 520 calories
2. Carbohydrate: 6 grams
3. Fat: 57 grams
4. Fiber: 1 grams
5. Protein: 1 grams
6. SaturatedFat: 4.5 grams
7. Sodium: 300 milligrams
8. Sugar: 1 grams

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