

Peanut Sauce with Cold Rice Noodles

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-rice-noodle-sauce-recipe>

Ingredients:

- 3 tablespoons Asian fish sauce
- 3 tablespoons rice vinegar
- 4 ounces freshly squeezed lime juice
- 3 tablespoons soy sauce
- 2 tablespoons ginger peeled and roughly chopped
- 3 ounces unsalted peanut butter natural
- 1 tablespoon toasted sesame oil
- 2 garlic cloves pressed
- 2 teaspoons honey or more to taste if sauce is too acidic
- 1 pinch cayenne
- 8 ounces dried rice noodles prepared according to directions on package

Nutrition:

1. Calories: 400 calories
2. Carbohydrate: 59 grams
3. Fat: 15 grams
4. Fiber: 3 grams
5. Protein: 9 grams
6. SaturatedFat: 2.5 grams
7. Sodium: 1830 milligrams
8. Sugar: 6 grams

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