

Thai Peanut Dipping Sauce

Yield: 8 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-rice-paper-roll-peanut-dipping-sauce-recipe>

Ingredients:

- 2 tablespoons peanut oil
- 1/3 cup shallot thinly sliced
- 4 garlic cloves thinly sliced
- 2 inches galangal skinned and chopped into rounds
- 1 stalk lemongrass ends trimmed, outer layer peeled and cut into 1/2" pieces
- 1 1/2 cups raw skinned peanuts
- 1 can coconut milk 13.5 ounces
- 1 tablespoon tamarind paste
- 3 tablespoons fish sauce
- 3 tablespoons lime juice
- 1 tablespoon brown sugar
- 1 Thai chili optional; end trimmed and seeded
- 1/2 cup water

Nutrition:

1. Calories: 320 calories
2. Carbohydrate: 13 grams
3. Fat: 29 grams
4. Fiber: 4 grams
5. Protein: 9 grams
6. SaturatedFat: 13 grams
7. Sodium: 540 milligrams
8. Sugar: 4 grams

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