

# Vietnamese Peanut Sauce

Yield: 4 min  
Total Time: 10 min

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

## Ingredients:

- oil uncheckedolive
- 1 teaspoon minced garlic
- 2 tablespoons hoisin sauce
- 1/4 cup peanut butter
- 1/2 cup coconut milk
- 1/3 cup water
- 1/4 teaspoon salt to taste
- 1 soy sauce 1/4 teaspoon
- peanuts uncheckedroasted, for toppings

## Nutrition:

1. Calories: 360 calories
2. Carbohydrate: 13 grams
3. Fat: 32 grams
4. Fiber: 3 grams
5. Protein: 11 grams
6. SaturatedFat: 11 grams
7. Sodium: 520 milligrams
8. Sugar: 6 grams

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