

INGREDIENTS

- ½ cup of Pic's Smoochy Peanut Butter
- 2 tablespoons low sodium soy sauce
- 1 tablespoon rice vinegar
- 2 tablespoons brown sugar
- 2 teaspoons chili garlic sauce to taste
- 1 tablespoon fresh lime juice
- 3 garlic cloves, (grated)
- 1 tablespoon ginger (grated)
- 2-4 tablespoons warm water

INSTRUCTIONS

METHOD

- 1) Grate ginger and garlic
- 2) Add in peanut butter, sriracha, vinegar and soy sauce and mix all together
- 3) Add sugar and then whisk to fully combine
- 4) Add water, 1 tablespoon at a time, until desired consistency is reached (2 tablespoons for a sauce and up to four if using it for a dressing)

TO SERVE

- Garnish with coriander and spring onions
- Serve with carrot and celery sticks



Pic's
PEANUT
BUTTER

Peanut Satay Sauce and Dip



1 cup



5 mins

This multi-purpose recipe can be used as a sauce for chicken skewers, salads and as a dipping sauce for vegetables for a healthy snack. Enjoy!