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

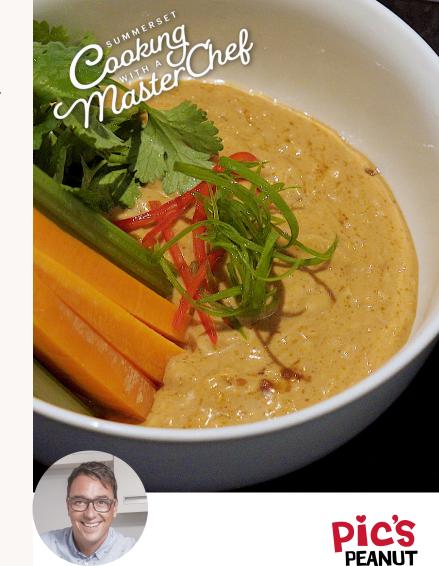
3) Add sugar and then whisk to fully combine

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



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!



