

Peanut Sauce

Adapted from *EatFresh.org*



1 cup Peanut Butter creamy

2 tablespoons Tamari lowsodium or 2 tablespoons Soy Sauce lowsodium

2 tablespoons Agave Syrup

1 tablespoon Chili Garlic Sauce 4 tablespoons Lime Juice 1/2 cup Water





Yield: 10 servings Serving size: 2 Tablespoons

- 1. Combine ingredients in a saucepan over low-medium heat.
- 2. Stir mixture well and heat until warm.
- 3. Taste for salt and acidity - add more lime and/or tamari to adjust. Thin with water as needed to reach desired consistency.

Visit secondharvestkitchen.org to find more recipes, free classes, and ways to get involved!



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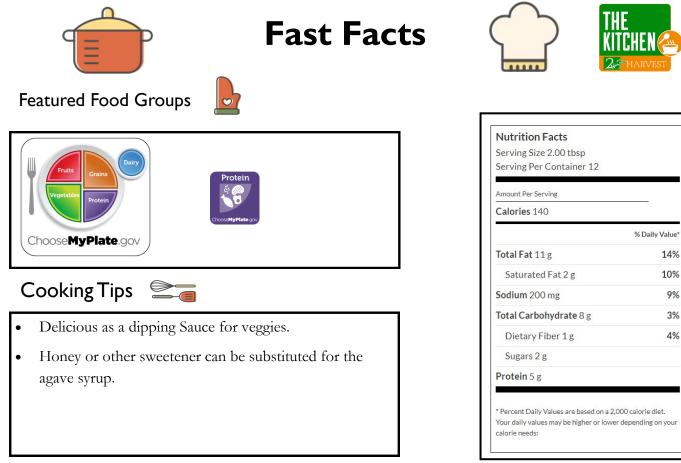


Directions

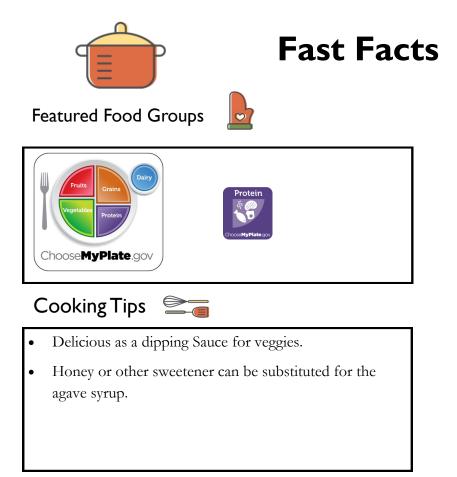
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Nutrition Facts	
Serving Size 2.00 tbsp	
Serving Per Container 12	
Amount Per Serving	
Calories 140	
	% Daily Value*
Total Fat 11 g	14%
Saturated Fat 2 g	10%
Sodium 200 mg	9%
Total Carbohydrate 8 g	3%
Dietary Fiber 1 g	4%
Sugars 2 g	
Protein 5 g	
* Percent Daily Values are based on a 2	.000 calorie diet.

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