

Peanut Sauce

Ingredients

- 1/2 cup creamy peanut butter
- 2 tablespoons light soy sauce
- 2 tablespoons honey
- 1 tablespoon rice vinegar or lime juice
- 1/2 teaspoon garlic powder
- 1 teaspoon spicy sweet red chili sauce (more if you like it extra spicy!)
- 4 tablespoons warm water

Directions!

1. Whisk all ingredients (except for water) together in a small bowl.
2. When well blended, add the warm water, 1 tablespoon at a time, to desired thickness.
3. Store in a sealed container in the refrigerator for up to 2 weeks.

makes 8 2-tablespoon servings

Would pair well with : tofu or meat and veggie bowls, steamed veggies, grilled chicken

**EAT MOVE
GROOVE**