



Lime Peanut Sauce

Recipe Source: *Ellie Krieger, The Food Network*
Servings: 1

Ingredients:

½ cup natural creamy unsalted peanut butter
¼ cup low sodium soy sauce
¼ cup water
2 TBSP rice vinegar
2 TBSP lime juice
1 scallion, cut into pieces
¾ inch fresh ginger, finely grated
2 TBSP brown sugar
¼ tsp red pepper flakes

Steps:

- Place ingredients in a food processor and blend until smooth. Refrigerate.

Tips from the Test Kitchen: This sauce can be used with pasta, rice, vegetables, chicken fish, etc.

Nutritional Facts (per serving): Calories: 210, Carbohydrates: 6 grams, Protein: 7 grams, Total Fat: 16 grams, Saturated Fat: 2 grams, Cholesterol: 0 mg, Sodium: 0 mg, Fiber: 2 grams, Total Sugars: 1 grams.