



Gado Gado Sauce

Serves: 1 ½ cups

Active time: 20 min

Total time: 20 min

Ingredients

1/2 cup peanut butter
1 tbsp lime/lemon/calamansi juice
¾ cup boiling water
1 tbsp tamari/soy sauce
1 tsp tamarind paste
2 pitted dates (any natural sweetener)
½ inch piece ginger, peeled
2 cloves garlic
1-3 small hot peppers, or ½ tsp hot sauce



Directions

Put all ingredients in high-speed blender and process on high until smooth.
Refrigerate until ready to use.

PER SERVING:

Per 3 Tablespoons (45 ml)

Calories: 148
Protein: 5 g
Fat: 10g
Carbohydrate: 11 g
Dietary fiber: 2g
Calcium: 15 mg
Magnesium: 12 mg
Potassium: 114 mg
Sodium: 129mg