

Best Ever Thai Peanut Sauce Recipe

How to make the best Thai Peanut Sauce ever! This Peanut Sauce Recipe can be used as a dipping sauce, salad dressing, for peanut noodles or with chicken satay.

4.83 from 125 votes

Course: Dinner, sauce Cuisine: Thai

Keyword: Dairy Free, Gluten Free, Make Ahead, Peanut Sauce, Vegan Recipes, Vegetarian recipes

Prep Time: 5 minutes Total Time: 5 minutes Servings: 1 Cups Calories: 226kcal

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Ingredients

- 1/2 cup peanut butter natural, unsweetened
- 2 tablespoons low sodium soy sauce use tamari or coconut aminos for gluten free
- 1 tablespoon rice vinegar
- 2 tablespoons brown sugar
- 2 teaspoons chili garlic sauce more or less to taste
- 1 tablespoon fresh lime juice
- 3 garlic cloves pressed or grated
- 1 tablespoon ginger root grated
- 2-4 tablespoons warm water

Instructions

1. Combine all ingredients except water. Whisk to fully combine.
2. Add water, 1 tablespoon at a time, until desired consistency is reached. I normally use 2 tablespoons for a sauce and up to four if using it for a dressing.

Notes

I use unsweetened peanut butter. If you use conventional peanut butter the sauce may turn out too sweet. Try reducing the brown sugar to 1 tablespoon.

Nutrition

Serving: 0.25cups | Calories: 226kcal | Carbohydrates: 15g | Protein: 9g | Fat: 16g | Saturated Fat: 3g | Sodium: 540mg | Potassium: 233mg | Fiber: 2g | Sugar: 9g | Vitamin C: 1.8mg | Calcium: 23mg | Iron: 0.8mg

Nutritional information is an estimate for your convenience. If you have strict nutritional needs, please do your due diligence to make sure this recipe fits your needs.