



# Peanut Sauce

This Peanut Sauce is from a recipe for Cold Sesame Noodles. For that dish, mix the sauce with cooked long pasta and toss in tiny broccoli florets, grated carrot, pea pods, or any diced vegetables you like. You can also add leftover cold cut up or shredded chicken.

The sauce also makes a great dressing for a slaw-type salad, based on cabbage or shredded broccoli stems. Or use it on chicken, beef, or lamb skewers.

## Ingredients

½ C peanut, other nut butter, or seed butter  
½ C hot water  
¼ C soy sauce  
2 TBSP lime juice  
2 TBSP roasted sesame oil  
2 TBSP agave  
2 garlic cloves, crushed  
1 tsp grated fresh ginger  
½ to 1 tsp hot pepper flakes

## Directions

1. In a blender or food processor, combine nut butter with hot water; blend until smooth.
2. Add rest of sauce ingredients; blend until incorporated completely and smooth.

