

Easy Peanut Sauce



4.5 from 2 reviews

This easy peanut sauce is creamy, tangy, and slightly spicy thanks to only 6 wholesome ingredients! Use it as a dip for veggies or drizzled over bowls.



- **Author:** Caitlin Shoemaker
- **Prep Time:** 5 minutes
- **Cook Time:** 0 minutes
- **Total Time:** 5 minutes
- **Yield:** about 1 cup
- **Category:** Sauce
- **Method:** No Bake
- **Cuisine:** American

Ingredients

SCALE

- ½ cup natural peanut butter (creamy or crunchy)*
- 2 tbsp low-sodium tamari
- ½ tbsp ginger, finely grated (about ½" knob)
- 2 cloves garlic, finely minced
- ½ tbsp maple syrup*
- 2 tbsp rice vinegar (can also sub lime juice)
- ¼ – ½ tsp red pepper flakes (optional)
- 2–4 tbsp filtered water

Instructions

1. Add all ingredients except for the water to a medium bowl and mix until well-incorporated

2. Next, add 2 tbsp of filtered water to the bowl and gently mix. Continue to add water in 1 tbsp increments until your desired thickness is reached.
3. Let sit for at least 5 minutes before serving, to allow the flavors to combine.
Refrigerate leftovers in a sealed container for up to 10 days.

Notes

Try to use a peanut butter with only 2 ingredients: peanuts and salt. If you like some texture in your sauce like I do, I'd recommend using crunchy peanut butter (or adding in some chopped peanuts at the end!)

Maple syrup can be substituted with coconut sugar, or any other sweetener of your choice

Keywords: *peanut sauce, spicy peanut sauce, vegan peanut sauce, easy peanut sauce*

Did you make this recipe?

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Find it online: <https://frommybowl.com/easy-peanut-sauce/>