

5-Minute Stir Fry Sauce (so easy!)

Making stir fry at home has never been easier with this 5-minute stir fry sauce recipe made from scratch. Whisk together the simple ingredients - or shake them up in a jar - and add it to your favorite stir fry ingredients. Your flavorful dinner will be ready in no time!



4.97 from 100 votes

Prep Time: 5 minutes Total Time: 5 minutes Servings: 6 servings Author: Becca Mills

Ingredients

- ☐ ½ cup soy sauce, low sodium recommended
- ☐ ½ cup low-sodium vegetable stock, or water
- ☐ 1 teaspoon sesame oil
- ☐ ½ Tablespoon rice vinegar
- ☐ 2 cloves garlic, minced
- ☐ 1 - 2 teaspoon grated ginger
- ☐ 1 Tablespoon sugar or honey*, up to 2 tablespoons for a more sweet than sour sauce
- ☐ 1 Tablespoon cornstarch
- ☐ Pinch red pepper flakes, optional

Text Me the Ingredients

Instructions

1. In a bowl or mason jar with a lid, combine all of the ingredients and whisk or shake well until combined.
2. Use immediately in a stir fry recipe, or store in an airtight container in the fridge for up to 1 week. Recipe yields approximately 1 1/4 cup of sauce.

Notes

- **Sour:** to make it more sour, increase the rice vinegar to 1 tablespoon.
- **Sweet:** to make it sweeter, add up to one additional tablespoon of sugar or honey.
- **Sugar:** speaking of, brown sugar or granulated sugar work!
- **Thicker:** to make the sauce extra thick, add up to 1 tablespoon additional corn starch.
- Play around with the ratios if you have a preference for a certain taste - it's super customizable!

Nutrition

Serving: 2tablespoons | Calories: 16kcal | Carbohydrates: 3g | Protein: 1g | Fat: 1g | Saturated Fat: 1g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 1g | Sodium: 497mg | Potassium: 22mg | Fiber: 1g | Sugar: 1g | Vitamin A: 18IU | Vitamin C: 1mg | Calcium: 3mg | Iron: 1mg

Disclaimer: The nutritional information provided for this recipe is only an estimate. The accuracy of the facts listed is not and cannot be guaranteed.



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