



Spicy Peanut Dressing

Serves 1

Ingredients:

- 1/2 cup Soy Sauce
- 1/2 cup Rice Wine Vinegar
- 6 Tbsp. cold Water
- 1 Tbsp. Brown Sugar
- 1 Tbsp. Sweet Chile Sauce
- 1/2 tsp. Salt
- 2 tsp. Ginger , peeled and minced
- 2 tsp. Garlic , minced
- 1/3 cup Smooth Peanut Butter
- 1/2 tsp. Sambal Olek
- 3 Tbsp. Peanut Oil
- 3 Tbsp. Toasted Sesame Oil

Directions:

1. Place the soy sauce, vinegar, water, brown sugar, sweet chili sauce, salt, ginger and garlic in a blender and blend until smooth. Add the peanut butter and sambal olek, blend until smooth.
2. With the motor running, add the oils and blend until smooth.