

INGREDIENTS

4 Tbsp Crunchy Almond Butter
2 Tbsp Boiling Water
2 Tbsp Dark Soy
1 Tbsp Sweet Soy
1 Tbsp Honey
1 tsp Chinese 5 Spices
2 Cloves of Garlic, crushed
2 Spring Onions
1 Chilli, optional

INSTRUCTIONS

1. Place all ingredients into a food processor and blend until well combined.



Almond Satay Sauce



Makes 1 cup



5 minutes

Use this sauce for a marinade for meat or tofu, use as a dipping sauce or as a salad dressing.

WANT A DIFFERENT CONSISTENCY?

Add more or less water depending on the desired thickness.

