

almond butter satay sauce

Sometimes all you need is a good sauce to make a meal memorable!

We were introduced to this recipe by one of our chefs at Harry's. It's incredible with grilled steak, chicken, shrimp or tofu so it's incredibly versatile and a definite crowd-pleaser.

Using almond butter for satay sauce instead of peanut butter is a really healthy move. Almonds are richer in vitamin E and lower in inflammatory acids. The price point of almond butter varies – if you are on a budget, avoid the organic option. However note that whichever one you buy, as it's more dense than peanut butter, a little goes a long way. So it will last you longer!

As this has an Asian flavour, you might like to try the Hong Kong Salad from our deli as a side. It's colourful and packed with antioxidants that support healthy detox pathways.

PREP	TOTAL	MAKES
5 mins	5 mins	slightly more than 1 cup of satay sauce

INGREDIENTS

½ cup Almond Butter	2 tbsp Lime juice
1 tbsp Tamari soy sauce (GF)	1 tbsp Rice Vinegar
2 tbsp Sesame Oil	1½ tbsp Sriracha
¼ cup Orange Juice	1½ tbsp Honey

METHOD

Just mix all in bowl to combine and you're ready to add to any dish!

 approved recipe



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