

Recipe: Viet PB sauce

Ingredients:

🕒 10 minutes

- 1.5 tbsp garlic cloves (minced)
- 1/2 cup smooth peanut butter
- 1 cup water
- 1/4 cup hoisin sauce
- 3 to 4 tbsp crushed peanuts
- Chili flakes (optional)

Instructions:

1. Cook the garlic for 30 seconds on high heat
2. Add the peanut butter and water whisking to combine
3. Add hoisin and whisk for 1-2 minutes until bubbling
4. Take off the heat and add crushed peanuts
5. Add chili flakes to your taste
6. Store in the fridge for as long as you can keep your hands off it!



STRUGGLING WITH MEAL PREP AND NEED SOME GUIDANCE?

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- via my **eBook** that caters to those new to meal prep
- via virtual **group cooking classes**
- via virtual **1:1 coaching** that provides you with a **custom plan** that suits your needs

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what option suits you best!**

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