



10-MINUTE THAI PEANUT SAUCE

SERVINGS: 4 | PREP TIME: 5 MINS | COOK TIME: 5 MINS

This quick Thai Peanut Sauce is the perfect accompaniment to a satay, grilled steak, roasted chicken or pan-fried tofu.

INSTRUCTIONS:

1. Combine the peanut butter, fish sauce, lime juice and sriracha in a 2-quart saucepan. Place on the stove and heat over medium.
2. Stir until the peanut butter melts and the sauce becomes nice and smooth.
3. Remove from heat and stir in the maple syrup and fresh cilantro.
4. Pour the sauce into a serving dish, sprinkle with crushed peanuts and top with fresh cilantro.

CRANK UP YOUR COOKING TIP:

The **Frigidaire Professional Range** has a versatile **PowerPlus® 2-in-1 Burner & Griddle**. Use the *simmer burner* for delicate sauces.

INGREDIENTS:

- 1 1/2 cups crunchy peanut butter
- 3 TBSP. fish sauce
- 3 TBSP. lime juice
- 3 TBSP. maple syrup
- 1 TBSP. sriracha hot sauce
- 2 TBSP. fresh cilantro, finely diced
- 2 TBSP. crushed peanuts