



Peanut Dipping Sauce

Active Time: 10 minutes | **Total Time:** 10 minutes | **Serves:** 16

Nutrition Information Per Serving

81.3 calories, 6.22 g carbohydrate, 1.16 g fiber, 3.56 g NET carbs, 3.48 g protein, 6.14 g fat

Ingredients

- 2 Tbsp(s) Wholesome Sweeteners Organic Zero
- 2 clove(s) organic garlic, minced
- 1 whole organic chile pepper, seeded and minced
- 1 medium organic tomato, peeled, seeded, coarsely chopped
- 3/4 cup(s) chunky organic peanut butter, salted
- 3 Tbsp(s) fresh lime juice
- 1/2 tsp(s) freshly ground pepper
- 1/2 cup(s) organic low-sodium chicken broth
- 3 Tbsp(s) Asian fish sauce (nuoc mam)
- 1/4 cup(s) organic cilantro leaves
- 2 tbsp(s) organic scallions, finely chopped
- 1 stalk fresh lemongrass, tender inner bulb, minced

Preparation

1. In a food processor or magic bullet, combine the tomato, cilantro, garlic, scallions, chile and lemongrass; pulse until finely chopped.
2. Add the peanut butter, broth, fish sauce, lime juice, erythritol and black pepper and process until smooth.
3. Transfer to a bowl and serve.

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