




Quick peanut satay

Get the party started with this creamy kebab sauce.

 Less than 30 minutes **Serves:** 2

Recipe Type: Dips spreads and toppings

Ingredients

Main Ingredients

- 30 ml PnP canola oil
- 60 ml soy sauce
- 20 ml lime juice, or lemon juice
- 15 ml PnP sugar
- 1 cup water
- 1 PnP garlic clove, crushed
- 200 grams peanuts, chopped

Method

- Heat canola oil, soy sauce, lime or lemon juice, sugar, water, crushed garlic clove and chopped peanuts in a pan.
- Simmer for 4-5 minutes or until peanuts soften.
- Purée until smooth.
- Serve with chicken kebabs and fresh coriander leaves.

Cook's tip:

- To save money, buy raw peanuts in bulk and roast them yourself at 160°C for 20-30 minutes until golden.