



Flourishing Kitchen

Peanut Salad Dressing

Vegan. Gluten-free.

Prep Time: 5 mins | Soak Time: 0 mins. | Serves: 1

Recipe Ingredients:

2 tbsp smooth peanut butter
1 lime (juice of $\frac{1}{2}$ a lime / approximately 1 tbsp)
1 clove garlic
1 inch piece ginger
1 tbsp coconut aminos
 $\frac{1}{2}$ tbsp maple syrup
1 tbsp water



You Will Need:

citrus juicer
paring knife
garlic press
fine handheld grater
tablespoon
bowl
jar or container with a lid for storing in the fridge

Recipe Directions

1. Add the peanut butter to a small bowl. Peel the garlic clove and discard the outer skin. Mince the garlic using the garlic crusher. Add the minced garlic to the peanut butter.
2. Using the back of the spoon, peel the fresh ginger and discard the skin. With the grater, finely grate the ginger until you get 1 tablespoon full. Now add the grated ginger to the bowl
3. With your paring knife, half the lime and juice one half. This should give you about 1 tablespoon of lime juice. Add the lime juice to the minced garlic, ginger and peanut butter. I like to give it all a good stir now before adding anything else.
4. Lastly, add the maple syrup, coconut aminos and water to the bowl and then mix together thoroughly. Taste test the dressing and add a little more lime, coconut aminos or maple syrup if needed.
5. Pour into your jar for storing. Use within 3 days.

Notes:

Once refrigerated this will thicken slightly. In which case you can add $\frac{1}{2}$ -1 teaspoon water and stir to loosen the dressing before using.