## **Keto Satay Sauce**

Calories: 102 kcal

Servings: 4

Time: 5 Mins

## **Ingredients**

- 0.33 cup Cashew Almond Butter (or almond butter)
- 0.33 cup Coconut Milk
- 0.50 tsp Ginger (fresh, grated)
- 1.00 tbsp Lime Juice
- 1.00 tsp Lime zest
- 1.00 tsp Tamari
- 0.25 cup Water

## **Instructions**

1. Whisk together ingredients in a bowl, then slowly whisk in ¼ cup of warm water until the consister creamy dipping sauce.