

Spring Roll Dipping Sauce Trio



These three sauces are classic options for spring rolls, but they can also be used to top rice and noodle dishes. Making all three allows you to experiment to find your favorite flavors!

SERVING SIZE 1 TBSP	PREP TIME 15 MIN	TOTAL TIME 15 MIN
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INGREDIENTS

Nuoc Cham:

2 Tbsp	Fish Sauce (or 1 Tbsp Soy Sauce + 1 Tbsp Water for Vegetarian/Vegan)
2 Tbsp	Sugar
3 Tbsp	Water
1 Tbsp	Lime Juice, fresh
1 tsp	Rice Vinegar
1 clove	Garlic, minced
½ each	Thai Chili Pepper or Jalapeno, minced
½ tsp	Chili Garlic Sauce (optional)

Hoisin Sauce:

¼ cup	Hoisin Sauce
2 tsp	Sugar
2 tsp	Lime Juice, fresh
2 tsp	Water
2 tsp	Peanuts, chopped (for garnish)

Peanut Sauce:

2 Tbsp	Peanut Butter, creamy
2 Tbsp	Water
2 ½ tsp	Hoisin Sauce
2 ½ tsp	Lime Juice, fresh
½ tsp	Sugar or Brown Sugar
2 tsp	Chili Garlic Sauce (optional)

CHEFS NOTES

These sauces can be stored in a sealed container in the refrigerator for a few days, if you'd like to make a bigger batch to have on hand. Stocking your pantry with staples like fish sauce, hoisin and chili garlic sauce means you can make a flavorful sauce whenever you want to add bold flavor to your dishes!

DIRECTIONS

1. Gather all necessary equipment and ingredients.
2. For Nuoc Cham: Add all ingredients to a bowl and mix together until the sugar dissolved completely. Makes about ½ cup sauce.
3. For Hoisin Sauce: Add hoisin sauce, sugar and lime juice to a bowl and mix together until combined. Add the water 1 tsp at a time until it reaches your desired consistency. Top with chopped peanuts. Makes about 1/3 cup sauce.
4. For Peanut Sauce: Add all ingredients to a bowl and mix together until smooth and creamy. Makes about 1/3 cup sauce.

Nuoc Cham

Nutrition Facts	
8 servings per container	
Serving Size	1 Tbsp (19 g)
Amount per serving	
Calories	15
% Daily Value *	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 360mg	16%
Total Carbohydrate 4g	0%
Dietary Fiber 0g	0%
Total Sugars 3g	
Includes 3g Added Sugars	6%
Protein 0g	0%
Vitamin D 0mcg	0%
Calcium 3mg	0%
Iron 0.07mg	0%
Potassium 26mg	0%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Hoisin Sauce

Nutrition Facts	
6 servings per container	
Serving Size	1 Tbsp (16 g)
Amount per serving	
Calories	35
% Daily Value *	
Total Fat 1g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 170mg	8%
Total Carbohydrate 6g	2%
Dietary Fiber 0g	0%
Total Sugars 4g	
Includes 1g Added Sugars	1%
Protein less than 1g	0%
Vitamin D 0mcg	0%
Calcium 5mg	0%
Iron 0.16mg	0%
Potassium 22mg	0%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Peanut Sauce

Nutrition Facts	
6 servings per container	
Serving Size	1 Tbsp (18 g)
Amount per serving	
Calories	40
% Daily Value *	
Total Fat 2.5g	4%
Saturated Fat 0g	2%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 85mg	4%
Total Carbohydrate 3g	0%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 1g	3%
Vitamin D 0mcg	0%
Calcium 1mg	0%
Iron 0.02mg	0%
Potassium 5mg	0%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Recipe adapted from drivemehungry.com: "3 Classic Spring Roll Sauces" (6/20/20)

