

# Spring Roll Dipping Sauce Duo



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

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

## INGREDIENTS

### Nuoc Cham:

¼ cup	Fish Sauce
¼ cup	Sugar
½ cup	Water
1 each	Lime, juiced
2 tsp	Unseasoned Rice Vinegar
1 clove	Garlic, minced
1 each	Thai Chili Pepper or Jalapeno, minced
1 tsp	Chili Garlic Sauce (optional)

### Peanut Sauce:

¼ cup	Peanut Butter, no sugar added
¼ cup	Water
1 Tbsp + 1 tsp	Hoisin Sauce
½ each	Lime, juiced
1 tsp	Sugar or Brown Sugar
1 Tbsp	Chili Garlic Sauce

## CHEFS NOTES

For a vegan version of the nuoc cham, substitute 2 Tbsp soy sauce and 2 Tbsp water for the fish sauce.

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, Asian inspired sauce any time you want to add bold flavor to your meals!

## 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 1 cup sauce.
3. For Peanut Sauce: Add all ingredients to a bowl and mix together until smooth and creamy. Makes about ¾ cup sauce.

## Nuoc Cham

<b>Nutrition Facts</b>	
16 servings per container	
<b>Serving Size</b>	<b>1 Tbsp (19 g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>20</b>
<b>% Daily Value *</b>	
<b>Total Fat 0g</b>	<b>0%</b>
Saturated Fat 0g	0%
<i>Trans Fat</i> 0g	
<b>Cholesterol 0mg</b>	<b>0%</b>
<b>Sodium 370mg</b>	<b>16%</b>
<b>Total Carbohydrate 4g</b>	<b>0%</b>
Dietary Fiber 0g	0%
Total Sugars 3g	
Includes 3g Added Sugars	6%
<b>Protein 1g</b>	<b>2%</b>
Vitamin D 0mcg	0%
Calcium 2mg	0%
Iron 0.11mg	0%
Potassium 38mg	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

<b>Nutrition Facts</b>	
12 servings per container	
<b>Serving Size</b>	<b>1 Tbsp (15 g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>40</b>
<b>% Daily Value *</b>	
<b>Total Fat 2.5g</b>	<b>4%</b>
Saturated Fat 0g	2%
<i>Trans Fat</i> 0g	
<b>Cholesterol 0mg</b>	<b>0%</b>
<b>Sodium 70mg</b>	<b>3%</b>
<b>Total Carbohydrate 2g</b>	<b>0%</b>
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Sugars	0%
<b>Protein 1g</b>	<b>2%</b>
Vitamin D 0mcg	0%
Calcium 1mg	0%
Iron 0.02mg	0%
Potassium 4mg	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](http://drivemehungry.com), "3 Classic Spring Roll Sauces" (6/20/20)

