



## INGREDIENTS:

1/2 Cup Chopped Green Onions  
1/3 Cup Chopped Fresh Cilantro Leaves  
2 Jalapeno Peppers, Stemmed, Seeded and Chopped  
2 Teaspoons Minced Garlic  
1 Teaspoon Minced Ginger  
1 (12-Ounce) Jar Smooth Peanut Butter  
2 Tablespoons Sesame Oil  
1/3 Cup Fish Sauce (Nam Pla)  
1 Tablespoon Fresh Lime Juice  
1 (14-Ounce) Can Coconut Milk  
2 Tablespoons Hoisin Sauce

## DIRECTIONS:

1. To make the peanut sauce, in a food processor, combine the green onions, cilantro, jalapenos, garlic, and ginger and blend on high speed for 30 seconds, scraping down the sides of the bowl.
2. Add the peanut butter and sesame oil and blend, scraping down the sides, for 30 seconds.
3. Add the fish sauce and lime juice and process to blend. Add the coconut milk and hoisin sauce and process until smooth, scraping down the sides, as needed. You may add hot sauce to taste, if desired.