

# Spring Roll Sauce

## Ingredients

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- 1/2 c Hoisin Sauce
- 3 T Peanut Butter (creamy)
- 1/4 c Water (plus 2 tablespoons)
- 2 t Tapioca Starch
- 1 T Sriracha

## Instructions

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1. In a small pot add hoisin, peanut butter, and 1/4 cup water. Set pot on medium heat and cook until boiling.
2. In a small bowl add tapioca starch and 2 tablespoons water and mix well. Pour mixture into pot and turn heat to low.
3. Add sriracha and mix well, once the sauce has thickened to desired consistency turn off heat. Serve immediately. If the sauce thickens too much after cool, warm in the microwave and add a bit of water to loosen.