

Lime-Ginger Sauce

Ingredients for Life

This versatile sauce is delicious on cooked vegetables, as a dressing for salad, to flavor grain bowls, or to use as a marinade. For a spicy kick, add finely chopped jalapenos, Thai chilis, or other hot peppers.

Serves 10

Serving size: 2 Tablespoons

Prep time: 5 minutes

Cook time: 0 minutes

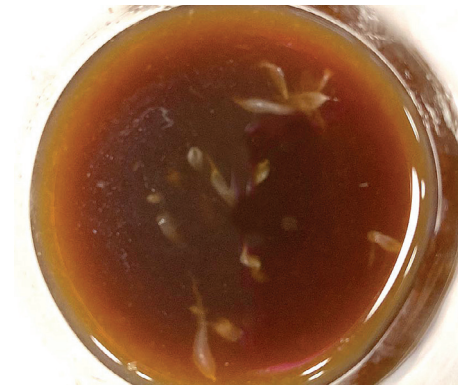
Total time: 5 minutes

Ingredients

- 1 Tablespoon ginger, freshly grated
- 1/3 cup freshly squeezed lime juice
- 3 Tablespoons low-sodium soy sauce
- 2 teaspoons sugar

Directions

1. Mix all ingredients until sugar dissolves.



Nutrition Facts

Serves 10

Serving size 2 Tablespoons (14g)

Amount per serving

Calories **8**

% Daily Value*

Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 160mg	7%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	1%
Total Sugars 1g	
Protein 0g	1%
Vitamin D 0mcg	0%
Calcium 3mg	0%
Iron 0.5mg	1%
Potassium 25mg	1%
Phosphorus 7mg	1%

* 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.