

Soy and Gluten-Free Teriyaki Sauce

20 MIN

1 ³/₄ Cups

Easy

Ingredients

- ½ cup organic coconut aminos
- 1 cup water
- 2 tablespoons organic toasted sesame oil
- 1 tablespoon minced garlic
- 1 tablespoon minced ginger
- 1 tablespoon minced scallion
- 2 limes, juiced

Instructions

Put all the ingredients in a 4-cup measuring cup and blitz with an immersion blender. Or you can do this in a food processor. Easy breezy!

We often double this recipe so we have it on hand to quickly make a tasty dish. We will put it on fried tofu or bake it into tofu or on soba, rice, or Lomein noodles just to name a few quick dishes.