



Sweet Chilli Garlic Ginger Sauce (For Chicken Lettuce Cups)

SERVINGS: 5

PREPPING TIME: 10 MIN

COOKING TIME: 10 MIN

APPROX

Ingredients

2 cloves of garlic, minced
1 knob of ginger, minced
1 chili pepper, minced
1 TBS sugar
100ml sweet chili sauce
100ml soy sauce
5 basil leaves, finely chopped

Optional for extra heat:
1 TSP The Hot Chicken
Blend by SAUC'D
LOWNSLOW



Directions

1. In a small saucepan, add the minced garlic, ginger, and chilli pepper.
2. Cook over medium heat for 2-3 minutes or until fragrant.
3. Add the sugar, sweet chilli sauce, and soy sauce to the saucepan. Stir to combine.
4. Bring the mixture to a simmer and cook for an additional 2-3 minutes or until the sugar has dissolved.
5. Remove the saucepan from the heat, stir in the chopped basil leaves and The Hot Chicken by SAUC'D LOWNSLOW for some extra kick.
6. Allow the sauce to cool slightly before serving or adding to chicken mince for lettuce cups.
7. The sauce can be stored in an airtight container in the refrigerator for up to a week.