



Makes 2 cups
Preparation Time: 5 minutes
Cook Time: 10 minutes

INGREDIENTS:

1 cup jarred roasted red bell peppers

¼ of a medium yellow onion, cut into large pieces

¼ cup lime juice

12 small cloves garlic, minced

1 tablespoon grated fresh ginger

5 dried chiles de árbol or other dried red chiles, seeds removed

3 tablespoons pure cane sugar

1 teaspoon ground cumin

1 teaspoon ground coriander

½ teaspoon ground lemongrass

½ teaspoon ground galangal

½ teaspoon ground kaffir lime leaf

½ teaspoon sea salt

¼ teaspoon ground white pepper

2 tablespoons peanut butter

Thai Red Curry Sauce

The Goldilocks of **curry** sauces, Thai red curry has a deeper, bolder flavor than yellow curry but less of a spicy kick than green curry. Roasted red bell peppers give it an enticing orange hue while a medley of irresistible spices—including cumin and coriander—meld together into a mind-blowingly-good sauce. Fragrant lemongrass, kaffir lime leaf, and galangal (Thai ginger) bring in notes of citrus that pair perfectly with a touch of creamy peanut butter. Not sure how to use this versatile sauce? Simmer veggies in it and spoon everything over a bed of rice, or use it to create a **saucy noodle bowl** to satisfy all your comfort food cravings.

Tip: If you can't find kaffir lime leaves, substitute the same amount of fresh lime zest. No fresh galangal? Substitute the same amount of grated fresh ginger.

For more homemade sauce, check out these tasty ideas:

- [Vegan Potato “Cheese” Sauce](#)
- [Homemade Vegan Pesto](#)
- [Myrna’s Marinara Sauce](#)
- [Easy Date Barbecue Sauce](#)

By Darshana Thacker Wendel

- 1 In a food processor or blender combine all ingredients except peanut butter; add 1 cup water. Process until uniformly blended.
- 2 Transfer mixture to a small saucepan. Bring to boiling; reduce heat. Cover and simmer 10 minutes. Stir in peanut butter; cook 1 minute more. Let cool to room temperature. To Store: Refrigerate in a glass jar up to 1 week. Or freeze in a freezer-safe container up to 2 months.