



Makes about 1½ cups
Cook Time: 45 minutes

INGREDIENTS:

3 medium oranges, peeled and seeded

2 small dates, pitted

3 tablespoons peanut butter

2¼ teaspoons low-sodium tamari

¾ teaspoon prepared wasabi paste

Wasabi Orange Sauce

This tasty vegan dipping sauce also makes a wonderful salad dressing. I often make a double batch so I have enough for upcoming meals like these [Asian Wraps](#) which are great for packed lunches.

By Darshana Thacker Wendel

- 1 Place the oranges, date, peanut butter, tamari, and wasabi paste in a blender or food processor and blend until smooth.
- 2 Transfer to a bowl, cover, and chill for 30 minutes before serving. The dressing will keep in an airtight container in the refrigerator for 4 to 5 days. Serve cold.