

Vegan Fish Sauce

★★★★★ 5 from 10 votes

A really simple homemade vegan 'fish' sauce perfect to be used for noodle stir-fries, curries, and more!



Prep Time

5 mins

Total Time

5 mins



Course
Sauces

Cuisine
Asian, Thai



Servings
1 cup

Calories
148 kcal

INGREDIENTS

- ¼ cup [coconut sugar](#) (55 g)
- 1 tsp red chili flakes
- 1 tsp minced garlic
- ¾ cup boiling water (180 ml)
- 2 tbsp fresh lime juice (30 ml)
- 1 1/2 tsp [sea salt](#) or more depending on desired saltiness

INSTRUCTIONS

1. In a small heatproof bowl, add in the sugar, chili flakes, and garlic. Pour in the boiling water. Mix well until the sugar has dissolved. Add in the lime juice and the salt. You can start with the least amount of salt and just add more depending on your desired saltiness level.
2. Leave the sauce to cool before storing in an airtight container. Keep the sauce in the refrigerator until ready to use. The flavours will get stronger as it sits. This sauce is good for up to 2 to 3 weeks.

NUTRITIONAL INFO

Serving: 1cup | Calories: 148kcal | Carbohydrates: 39g | Protein: 1g | Fat: 1g | Saturated Fat: 1g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 1g | Sodium: 3601mg | Potassium: 87mg | Fiber: 1g | Sugar: 27g | Vitamin A: 608IU | Vitamin C: 10mg | Calcium: 18mg | Iron: 1mg

DID YOU MAKE THIS RECIPE?

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