

## Peanut Sauce

### INGREDIENTS:

1 Spring onion	1/2 tsp Ground coriander
1 Red onion	1/2 tsp Ground cumin
1 Bell pepper	1 tsp Sesame seeds
3-4 Green chilies	1 tbsp Sesame oil
3 cloves Garlic	12tbsp Cooking oil
1 tsp Sesame seeds	1/4 tsp Salt
250g Crushed chili	1/4 tsp Ground pepper

### METHOD:

- STEP 1** Chop the garlic, onion, bell pepper, chilies and spring onion finely.
- STEP 2** Heat the oil in a frying pan and add the garlic and onion, stir until golden brown.
- STEP 3** Add peanut butter and stir nicely. Add the rest of the ingredients and mix nicely.
- STEP 4** Use the chopped spring onion as topping.

