

The BEST Stir Fry Sauce

- **Prep time** 5 mins
- **Cook time** 3 mins
- **Total time** 8 mins



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- ½ cup low sodium soy sauce (or tamari if gluten free)
- ½ cup chicken broth (or vegetable broth if vegan)
- 1 tablespoon corn starch (or arrow root)
- 1 tablespoon honey (or agave nectar if vegan)
- 1 teaspoon sesame seed oil
- 1 teaspoon rice vinegar
- 2 inch piece of ginger, peeled and grated or finely minced (or 1 tablespoon ginger paste in a squeeze tube, and other readers have had success with 1 tablespoon ground powdered ginger)
- 2 garlic cloves, grated or finely minced

Get Ingredients

1. Whisk all ingredients together. Adjust the amount of sauce you add according to how much stir fry you're making.
2. When adding to your stir fry, allow to cook for 3 full minutes to allow the corn starch to thicken the sauce.
3. Makes 1-1/4 cups. Will keep refrigerated in an airtight container for 1 week.