

BARTLEBY'S AT HOME

Seitan & Satay Sauce

SERVES: 4 DEVILS



things

INGREDIENTS

- 4 Bartleby's Crispy Seitan Cutlets
- 2 cloves garlic, grated or minced
- 2 inches fresh ginger, peeled and grated
- 1 TB vegetable oil
- 1 14 oz. can of coconut milk
- 1/2 C natural peanut butter*
- 2 TB coconut aminos*
- 2 TB unseasoned rice vinegar
- 2 TB organic brown sugar
- 1 lime, juiced
- 2 tsp chili flakes (more or less to taste)
- 2 C cooked rice
- salt

notes

TOTAL TIME: 30 MIN

- Prep: 10 min
- Cook: 20 min

OPTIONAL GARNISHES

- chopped fresh cilantro
- chili flakes
- thinly sliced scallions
- lime wedges

SERVING NOTES

**We used smooth, natural peanut butter, but you can substitute with sun butter if you're nut-free. Coconut amino acids are a savory, soy-free version of the traditionally used soy sauce.*

make

DIRECTIONS

- Preheat your oven to 350°. Gather and prep all your ingredients!
- Place seitan cutlets on an ungreased baking sheet on the center rack. Bake 10-17 minutes, flipping over about halfway through. Cutlets should be heated through to the center, and the hand-battered coating should start to sizzle and crisp up.
- Meanwhile, warm vegetable oil in a pot over medium heat. Add garlic and ginger and stir for 2-3 minutes until soft and wicked fragrant.
- Add peanut butter (or sun butter) and coconut milk, and whisk like a wild devil until smooth.
- Whisk in the remaining ingredients (coconut aminos, rice vinegar, brown sugar, lime juice, and chili flakes). Lower heat, and let sauce cook for about 10 minutes, stirring occasionally. Taste, and adjust the acid, sweet, or heat levels as you like. Season to taste.
- Slice finished cutlets into strips and arrange on a plate over 1/2 C of cooked rice. Pour a hell of a lot of that finished satay sauce on top, and top with garnishes of your choice. Serve, and stuff yer face.