



RECIPES THAT DELIVER

BANG BANG SAUCE

CREAMY • SWEET • SPICY • ADDICTIVE

SIMPLE INGREDIENTS. BIG FLAVOR.

A creamy, sweet and spicy sauce that takes everything to the next level. Perfect for shrimp, chicken, fries, wraps, burgers and more!

*Bold
Sweet Heat
In Every
Bite!*



YIELD
~ 1 3/4 CUPS
(425 ml)



PREP TIME
5 MIN



COOK TIME
NONE



SKILL LEVEL
EASY



PERFECT FOR
DIPPING, DRIZZLING,
MARINADES & MORE

INGREDIENTS

INGREDIENT	AMOUNT
Mayonnaise	1 cup (250 ml)
Thai chili sauce	1/2 cup (125 ml)
Sriracha	1 1/2 tablespoons (22 ml)
Sambal	2 teaspoons (10 ml)



STEP-BY-STEP

1



Add mayonnaise, Thai chili sauce, sriracha and sambal to a mixing bowl.

2



Whisk together until smooth and well combined.

3



Taste and adjust seasoning if needed. Chill before serving for best flavor.

CHEF'S TIPS



- Adjust the heat level by adding more or less sriracha or sambal.
- Use a good quality Thai chili sauce for the best sweet and tangy flavor.
- Let the sauce chill for at least 30 minutes to allow the flavors to meld.
- Delicious on shrimp, chicken, fries, burgers, sandwiches, wraps and as a dipping sauce for almost anything!

MAKE AHEAD & STORAGE



Keep refrigerated in an airtight container for up to 2 weeks.



Not recommended for freezing due to the mayonnaise base.

NUTRITION FACTS

(per 2 tablespoons / 30 g)

Calories	140
Total Fat	14 g
Carbohydrates	5 g
Protein	0 g
Sodium	220 mg



REAL
INGREDIENTS



GREAT
FLAVOURS



FOOD
MADE SIMPLE

COOK • CREATE • ENJOY

