

Sriracha Mustard Sauce

ı cup

INGREDIENTS
½ cup Dijon Mustard
1 tbsp Sriracha sauce
¼ cup Honey
1 ½ tbsp Soy Sauce or Coconut Aminos

Place all of the ingredients in a large mixing bowl and whisk to combine. Transfer sauce to an airtight container and let sit at least 1 hour or up to 1 day to allow the flavors to meld. Before serving, stir and season as needed. This dressing will keep in the refrigerator for up to 1 week.