

Jalapeño Pepper Jelly Eggroll Dip

INGREDIENTS:

½ c F+F Green Jalapeño Pepper Jelly

1 Garlic Clove, grated

2 tsp Ginger, freshly grated

Juice of 1/2 Orange

1 Tbsp Fish Sauce

1tsp Soy Sauce

1 Green Onion, chopped

1/4 tsp Sriracha or Chili Crisp/Flakes (optional)



DIRECTIONS:

- 1. Place ½ cup of F+F Green Jalapeño Pepper Jelly into a bowl, whisking it a bit to soften it.
- 2. Add grated clove & ginger to the jelly, along with orange juice, fish sauce & soy sauce. Mix until combined. Stir in chopped onion.
- 3. Whisk in sriracha or chili crisp/flakes, if desired.
- 4. Enjoy with egg rolls, on a salad, etc.

Ænjoy!