

Indonesian Gado Gado Salad



Preparation time: 55 mins

Serves: 4 people

User Rating: ★★☆☆☆

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Ingredients

PEANUT SAUCE (MAKES 1 ½ CUPS)

1 cup (260g) crunchy peanut butter

270ml can coconut milk

2 tbsp kecap manis

1 clove garlic, crushed

1-2 tsp sambal oelek

1 tsp salt

1 tbsp lime juice

SALAD

4 eggs

4 (250g) baby chat potatoes, halved

150g green beans, tailed

1 tbsp vegetable oil

200g firm tofu, cut into thick slices

1 cup (50g) bean sprouts

1 Lebanese cucumber, sliced diagonally

¼ small (250g) red cabbage, finely shaved

2 red radishes, thinly sliced

Garnish with chopped peanuts and serve with lime wedges and prawn crackers (optional)

Method

PEANUT SAUCE

1. Place peanut butter and coconut milk into a saucepan and heat over low heat until smooth and well combined. Stir in remaining ingredients and heat for 1 minute. Set aside to keep warm.

SALAD

1. Place eggs in a large saucepan and just cover with water. Bring to a boil over high heat; once the water reaches a rolling boil cook for another 6 minutes. Use a slotted spoon to remove eggs. Plunge immediately into a bowl of ice-cold water or run under cold water until cool enough to handle. Peel and refrigerate.
2. Place potatoes into same saucepan and add more water to cover. Cook for 15 min or until tender. In the last 3 minutes of cooking, add beans.
3. Drain and refresh with cold water. Set aside
4. Heat half the oil in a non-stick frying pan over medium high heat. Pat dry tofu and cook 1 minute each side or until golden and crisp. Drain on paper towel.
5. Arrange potatoes, green beans, tofu, sprouts, cucumber, red cabbage and radish onto a large platter. Drizzle over some of the peanut sauce and serve the remaining in a bowl.
6. Garnish with chopped peanuts and serve with lime wedges and prawn crackers.

Notes

- Kecap Manis is an Indonesian sweet soy available in the Asian aisle of your supermarket. If not available, substitute with 2 tbsp soy sauce and 2 tsp sugar.
- Sambal Oelek is a Southeast Asian chilli sauce also readily available in the Asian section of your supermarket. Omit completely or substitute with any chilli sauce, or ½ tsp ground chilli.
- Peanut sauce will keep in your fridge in an airtight container for up to two weeks. Use on fried eggs or with chicken skewers or as a dipping sauce.
- Warm peanut butter and coconut cream over low heat to prevent it from splitting.
- Should sauce thicken too much, add a few tbsp water to thin out.
- Peanut sauce, eggs, potatoes and beans can be prepped the day before.

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
478g	3140kj 750kcal	31.6g	55.4g	16.3g	27g	14.3g	1330mg	11g

All nutrition values are per serve.