

Gado Gado (Mix-Mix)

Gado Gado is a well-known dish from Indonesia. Gado Gado is the plural of the word Gado which means mix.

It is a one dish meal. Can be served warm or cold.

Ingredients:

- 3 Tbsp oil
- 4 firm pieces of tofu cut into cubes
- 2 eggs- boiled, shelled and sliced or quartered
- 2 potatoes boiled and cut into 2cm cubes
- 1 cup bean sprouts- blanched for 30 seconds
- 1 cup cabbage shredded and blanched for 4 minutes
- 1 cup celery- sliced into match sticks
- 4 medium carrots-sliced into match sticks or grated
- 4 cups Mixture of shredded lettuce, spinach and spring onions
- 2 cups long beans- cut into 3cm lengths and blanched for 4 minutes
- 1 cucumber sliced.

Method:

1. Heat 2 Tbsp oil in pan and fry tofu until browned approx. 2 min.
2. Hard boil eggs (10 min)When cool, shell and quarter or slice
3. Boil potatoes until soft then cut into cubes (can be cut before boiling)
4. Separately blanch cabbage, beansprouts and beans
5. Prep raw veggies.
6. Arrange raw veggies on plate, top with blanched veggies and potatoes, garnish with egg
7. Spoon peanut sauce over top.