



Gado-Gado recipe

An Indonesian-style salad with the key ingredient being peanut sauce.

It is usually served as a selection of blanched or steamed vegetables. This dish is usually served cold, although some non-Indonesian people prefer a warm take on this classic!

Written by Sylwia Wojslaw

Ingredients

For the sauce: • 150g peanut butter • 1 tbsp soy sauce • 2 red chillies, finely chopped • 1 garlic clove, finely chopped • 2 tsp dark brown sugar • Juice of ½ a lime • 150ml water

For the salad: • 2 tbsp vegetable oil • 250g potatoes, chopped into small cubes • 2 large carrots, thickly sliced and quartered • 250g white cabbage, shredded • 100g green beans, cut into approx. 3cm lengths • 200g tofu, drained, pressed and cut into small cubes • 100g bean sprouts • ¼ of a cucumber, thickly sliced and quartered • 150g jasmine rice • 2 boiled eggs

1

Prepare the sauce. Add peanut butter, soy sauce, chopped chillies, chopped garlic, brown sugar and lime juice to a bowl. Add the water gradually so it is not too runny and whisk together until smooth.

2

Wash the rice under cold water and boil in 260ml water for 20 minutes. Keep checking that all the water has not been absorbed; add a little more if necessary. Bring another pan of water to a boil, then add the eggs and cook for 7 minutes. Place them in cold water once finished cooking and allow to cool before peeling and slicing.

3

Heat the oil in a non-stick frying pan and add the tofu. Fry for a few minutes on each side until golden, then transfer to a plate lined with a kitchen towel.

4

Bring three pans of salted water to a boil and add the potato, carrot, and cabbage to each. Cook for ~10 mins until just about soft. Remove the vegetables from the pans (leaving the water in one) and set aside.

5

Use the pan with water remaining to boil the green beans for 2-3 mins until just tender.

6

Portion the potato, carrot, cabbage, green beans, beansprouts, tofu and rice into four bowls and drizzle with the peanut sauce. Garnish with the chopped cucumber and boiled eggs. Alternatively, you can place each kind of vegetable/tofu/rice in separate bowls arranged on a platter for people to serve themselves.



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