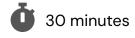




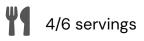


Gado Gado with Satay Tempeh

Gado Gado (meaning 'mix mix') is a fresh Indonesian dish that combines raw and lightly cooked vegetables with a fragrant peanut sauce. This version features the delicious organic seasoned tempeh, locally made from Tally Ho.







Mix it up!

Stretch the dish out and add grated carrot or bean shoots. This salad is also delicious with crunchy peanuts on top. If you're vegetarian you could add soft boiled eggs to the salad.

TOTAL FAT CARBOHYDRATES 62g 4/6 Person:

FROM YOUR BOX

	4 PERSON	6 PERSON
BABY POTATOES	1kg	1.5kg
GREEN BEANS	2 x 150g	3 x 150g
PEANUT BUTTER	2 x 20g	4 x 20g
COCONUT MILK	165ml	2 x 165ml
LIME	1	1
LIME CORIANDER	1 1 packet	1 2 packets
	·	•
CORIANDER	1 packet	2 packets
CORIANDER LEBANESE CUCUMBER	1 packet	2 packets

FROM YOUR PANTRY

oil for cooking, soy sauce (or tamari)

KEY UTENSILS

frypan, saucepan, small saucepan

NOTES

Trim and rinse your coriander in a salad spinner before using to remove any sand.



1. COOK THE POTATOES

Halve (or quarter) **potatoes**. Add to a saucepan and cover with water. Bring to boil and cook for 10 minutes until just tender. Trim and halve **beans**. Add to boiling water for the last 1–2 minutes. Drain and set aside to cool.



2. MAKE THE DRESSING

Whisk together **peanut butter, coconut milk** and **1 tbsp soy sauce** in a small saucepan over medium heat. Take off heat when thickened (roughly 1 minute) and whisk in **lime** juice. Set aside to cool.

6P - add 2 tbsp soy sauce.



3. PREPARE THE SALAD

Roughly chop **coriander** (see notes). Slice **cucumber** and shred **lettuce leaves**.



4. COOK THE TEMPEH

Heat a frypan over medium-high heat with **oil**. Add **tempeh** and cook for 3-4 minutes until warmed through.



5. FINISH AND PLATE

Layer **cooked and fresh vegetables** along with **tempeh** on plates. Spoon over **peanut dressing** to taste.



How did the cooking go? Share your thoughts via **My Recipes** tab in your **Profile** and leave a review. **Something not right?** Text us on **0448 042 515** or email **hello@dinnertwist.com.au**



