



### Product Spotlight: Lime

Seedless limes are classified as a parthenocarpic fruit, meaning the flowers don't require pollen to make fruit. Though some fruits are bred to have no seeds, seedless limes are naturally occurring!

### 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.

## 3 Indonesian Gado Gado with Satay Tofu

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 satay tofu, locally made from Tally Ho.

 30 minutes

 2 servings

 Plant-Based

## FROM YOUR BOX

|                      |                 |
|----------------------|-----------------|
| BABY POTATOES        | 400g            |
| GREEN BEANS          | 1/2 bag (75g) * |
| PEANUT BUTTER        | 2 slugs         |
| COCONUT MILK         | 165ml           |
| LIME                 | 1               |
| CORIANDER            | 1/2 packet *    |
| CONTINENTAL CUCUMBER | 1/2 *           |
| SATAY TOFU           | 1 packet        |

*\*Ingredient also used in another recipe*

## 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 8-10 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.



### 3. PREPARE THE SALAD

Roughly chop coriander (see notes). Slice cucumber.



### 4. COOK THE TOFU

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



### 5. FINISH AND PLATE

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

**How did the cooking go?** We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to [hello@dinnertwist.com.au](mailto:hello@dinnertwist.com.au)

