Q2

DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Peanuts

Peanuts aren't nuts at all: they're legumes, like peas and beans, and their pods ripen underground. In Indonesia, peanut sauce is the heart of gado gado, a name often translated as "mix mix"!

Balinese Gado Gado

with Eggs

Jammy eggs, tender baby potatoes and green beans with crisp red cabbage, carrot and fresh mint, drizzled with a creamy gado gado peanut sauce and finished with peanuts, sesame and a squeeze of lime.

35 minutes Vegetarian 2 servings

Make extra!

Add some fresh bean shoots, cucumber or capsicum to the bowl. Combine the gado gado sauce with some coconut milk to make extra dressing!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	28g	44g	83g

FROM YOUR BOX

BABY POTATOES	500g
FREE-RANGE EGGS	6-pack
GREEN BEANS	150g
RED CABBAGE	1/4
CARROT	1
MINT	1 packet
PEANUT AND SESAME MIX	35g
GADO GADO PEANUT SAUCE	250ml
LIME	1

FROM YOUR PANTRY

salt and pepper

KEY UTENSILS

2 saucepans

NOTES

If your eggs are at room temperature, cook for 6 minutes for a jammy yolk. If they are at fridge temperature, cook for 7 minutes.

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1. COOK THE POTATOES

Halve (or quarter) **potatoes** and add to a saucepan. Cover with plenty of water. Bring to a boil and simmer for 12 minutes (see step 3).



2. COOK THE EGGS

Meanwhile, bring a medium saucepan of water to the boil. Add **eggs** and cook for 6-8 minutes (see notes). Cool under running cold water. Peel and halve.



3. ADD THE BEANS

Trim and cut **beans** into thirds. Add to simmering **potatoes** (after 12 minutes) and cook for 2-3 minutes until tender. Drain and rinse.



4. PREPARE THE COMPONENTS

Finely shred **cabbage**. Julienne or grate **carrot**. Pick **mint leaves**. Set aside with **peanut and sesame mix**.



5. PREPARE THE SAUCE

Combine **gado gado sauce** with **1/2 lime zest and juice** (wedge remaining) and **2-3 tbsp water.** Season with **salt and pepper.**



6. FINISH AND SERVE

Arrange **potatoes, beans, cabbage, carrot mint** and **eggs** on a serving plate. Spoon over **gado gado sauce** (use to taste). Garnish with **peanut and sesame mix** and serve with **lime wedges**.

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