




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!



3 Indonesian Gado Gado Salad

Gado Gado (meaning 'mix mix') is a fresh Indonesian dish that combines raw and lightly cooked vegetables with sunny boiled eggs and fragrant peanut sauce.

 30 minutes

 4 servings

 Vegetarian

23 November 2020

Mix it up!

Stretch the dish out and add grated carrot or bean shoots.

This salad is also delicious with crunchy peanuts on top.

Per serve: **PROTEIN** 21g **TOTAL FAT** 20g **CARBOHYDRATES** 34g

FROM YOUR BOX

BABY POTATOES	800g
GREEN BEANS	1/2 bag (125g) *
FREE RANGE EGGS	6 pack
PEANUT BUTTER	2 slugs
COCONUT MILK	165ml
LIME	1
CORIANDER	1/2 packet *
CONTINENTAL CUCUMBER	1/2 *
BABY COS LETTUCE	1

**Ingredient also used in another recipe*

FROM YOUR PANTRY

soy sauce (or tamari)

KEY UTENSILS

2 saucepans, 1 small saucepan or frypan

NOTES

Add some crushed garlic or pinch of dried chilli flakes to the dressing if preferred.

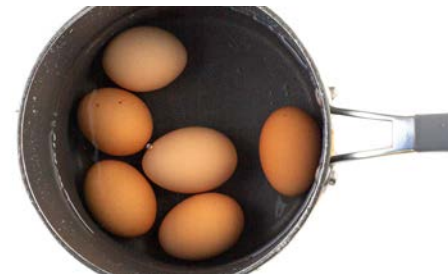
Run the potatoes and beans under cold water to cool quicker.

Protein upsize add-on is – paneer cheese. Dice and pan fry paneer in a frypan over medium-high heat until golden. Season with salt and pepper.



1. COOK THE POTATOES

Halve (or quarter) potatoes. Add to 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. COOK THE EGGS

Bring a medium saucepan of water to the boil. Add eggs and cook for 6-7 minutes. Cool under running cold water. Peel and halve.



3. 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.



4. PREPARE THE SALAD

Roughly chop coriander. Slice cucumber and shred lettuce.



5. FINISH AND PLATE

Layer cooked and fresh vegetables along with eggs 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**

