

Indonesian Cooking

Gado Gado (Vegetable Salad with Peanut Sauce)

This is a perfect main dish for vegetarians, with noodles, vegetables, and peanut sauce. It can be served cold as a salad.

Ingredients:

1 small lettuce head, separated	2-3 spring onions, cut into 1-inch lengths
2 large boiled potatoes, sliced	1 medium cucumber, sliced
1½ cups sliced green beans or long beans, parboiled	2 slices pineapple, cubed
1½ cups fresh bean sprouts, blanched	1 cup fresh herbs, such as coriander, basil, parsley
1½ cups shredded white or Napa cabbage, blanched	1-2 fresh red chillies, seeded and shredded
2-3 medium tomatoes, cut into wedges	2-4 hard-boiled eggs
1 medium onion, sliced	omelette shreds
	peanut sauce

Method:

Arrange lettuce on a platter with potato slices overlapped around the edge. Toss remaining vegetables and pineapple together until well mixed and pile into the centre of the platter. Surround with herbs and chilli shreds. Quarter the eggs and arrange on the salad; cover with omelette shreds. Chill. Pour on peanut sauce before serving.



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