

GADO GADO

🕒 15m

👤 2 servings

1. Boil the eggs for 7 minutes, plunge them straight into cold water.
2. Heat oil in a large frying pan or wok. Fry the tofu and tempeh until brown and crispy. Set aside.
3. Blanch the beans, carrot, water spinach, cabbage, and beansprout. Drain and run under cold water.
4. Serve the eggs, tofu, tempeh, and vegetables on a plate.
5. Add the peanut sauce on top. Finish it off with some cucumber on the side.



Tip!

Make sure the peanut sauce is liquid enough. Add prawn crackers

INGREDIENTS

- ✓ Tofu
- ✓ Tempeh
- ✓ Carrot
- ✓ Beansprout
- ✓ Water spinach
- ✓ Long beans/green beans
- ✓ Cabbage
- ✓ 2 eggs