



GADO GADO BOWL

Serves 4-6

Ingredients

200 grams cooked potatoes cut into chunks
200 grams firm tofu, cut into squares
1 tablespoon olive oil
1/4 teaspoon turmeric
1/4 teaspoon salt
small handful fresh green beans
small handful bean sprouts
1 carrot julienne
1/4 cucumber julienne or cut into rounds
1/4- 1/2 green cabbage thinly cut
handful fresh coriander, mint
crispy shallots (asian grocer)
lime wedges
chilli
peanuts
par boiled eggs (optional)

Peanut Sauce

1/2 cup peanut butter
1/2 cup soaked cashews
1 1/2 red chilli
1 tablespoon grated ginger
1/4 cup tamari
1/4 cup lime juice
1 teaspoon sesame oil
1 1/2 tablespoons maple syrup

Blend all ingredients until completely smooth.

Assembly

Prepare the bowl - marinate tofu in olive oil, turmeric and salt. You can pan fry the potatoes afterwards as well. Prepare all other ingredients and pop into a bowl, drizzle with peanut sauce. Serve with fresh herbs, chilli and peanuts and a squeeze of lime.