Gado-Gado

NIBBLEDISH CONTRIBUTOR

Ingredients

- Cabbage (thin slice)
- 1/2 tofu (thin cut, fried)
- 1 potato (dice, boiled)
- 2 eggs (boiled and cut)
- pork and shrimp meat ball (optional)
- 1 pack of peanut sauce

(ground peanuts,candle nut,sugar,garlic,onion,sweet soy sauce)

- hot water
- chilli (depend how spicy u like)

Instructions

- For the peanut sauce, toss the peanut with oil until it is cooked.
- crush all peanut,candle nut, sugar, onion, garlic,chilli with mortal and pestle
- Move ground peanut mix in a bowl, add sweet soy sauce and hot water.
- In a serving dish arrange cabbage, potato,boil eggs, tofu and meat ball
- Drizzle peanut sauce on top vege
- ready to eat.