



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.
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