



Gado Gado

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3cups cabbage, shredded - 3cups long beans, cut into 5cm lengths - 2cups baby carrots - 1 medium-size potato, boiled in its skin, then peeled and cubed - 1/2 a block of firm beancurd, cubed and deep-fried - 1/2 cucumber, thinly sliced - 1 hard-boiled eggs, halved - 1tsp fried shallots

Instructions

1. Blanch long beans, carrots and cabbage till just tender (Note: Add the cabbage 5-8mins after the long beans and carrots, since cabbage takes shorter time to cook) 2. Heat up the peanut sauce 3. Toss all the vegetables in peanut sauce 4. Tuck in!