

Spice is Nice II

Indonesian Salad Gado Gado

Ingredients

2 cups of Indonesian style satay sauce
2-3 potatoes, peeled and cut into small pieces
10-15 green beans
1 medium sized carrot, sliced
1 cup of cauliflower, in small pieces
1 cup of fresh baby spinach leaves
1 pack of fresh bean sprouts
2-3 eggs, hard boiled and cut into halves

Method

Boil a saucepan of salted water
When the water boils, put in the potato pieces
Cook until done and remove
Put in the sliced carrots and do the same
Next add the green beans and remove when cooked
Add in the spinach leaves and remove when cooked
Add the bean sprouts and remove before it gets soggy
Arrange all the vegetables in a large plate
Arrange the cut eggs around the vegetables
Pour the peanut sauce over and serve