

# *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