# Gado gado galore

## Description

This classic Indonesian vegetable dish, which literally means ‘Mix Mix’, is a very easy quick to make meal. I have been introduced to Indonesian food in my early childhood. My friend’s parents owned an Indonesian restaurant, and when I stayed over (quite regularly) we usually ate at the restaurant, not a punishment! In this recipe I added udon noodles to make it a more complete meal instead of a side dish.

I can imagine not all ingredients will be easy to find, since its very typical indonesian. You could replace ‘sambal’ which is a very specific spicy sauce with small pieces of red chili. The ketjap manis (which is a sweet soy sauce) can be replace by a regular soy sauce and add honey or sugar.

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## Ingredients 1 person

- Udon noodles
- Green beans (big handful)
- Cucumber (1/3)
- Carrot (small handful when sliced)
- Bean sprouts (small handful)
- Egg



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- Tofu and/or tempeh (I use premade, so I only have to heat up in wok)
- Red chili
- Fried onions (optional)
- **Peanut Sauce**
- Peanut butter (2 tbsp)
- Ketjap manis (1 tbsp)
- Garlic (1 clove)
- Shallot (1 small)
- (Coconut) Milk (1/3 cup)
- Lime
- Sambal (1 tsp)

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## Directions gado gado

- Boil water in a cooking pan and cook the udon noodles for approx 4 minutes or according to instructions on package. Rinse of with cold water and set aside
- In another small cooking pan, boil water and cook the eggs for 7 minutes (hardboiled)
- Cut off the edges of the green beans and slice cucumber in half in the length and cut it in slices. The green beans can be added to the water with the eggs and cook for 5 minutes
- Either you but your carrot already ‘julienne’ or you do it yourself by using a grater, a julience slicer, or just cut it in stripes with a knife. Cut the egg in slices.
- Put the noodles on a plate, add the carrots, green beans, the sliced egg, cucumber parts, tempeh, red chili and bean sprouts.
- Top with sauce

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## Directions peanut sauce

- Cut a small shalot and 1 big garlic clove in small pieces.
- Put a sauce pan on the stove and a bit of vegetable oil.
- Add the shalots and 1 minute after the garlic, cook for another minute or 2 until light brown.
- Add the ‘ketjap’ and 1 minute after the peanut butter, stir all together.
- Add coconut milk or regular milk. Add lime juice of 1/4 lime. Add tsp of sambal.
- Taste and add more ingredients according to taste!



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