Gado Gado Salad

Tender vegetables, boiled egg and brown rice with a warm peanut and coconut sauce.



SERVES 2 AS A MEAL / TWO SAUCEPANS AND A COLANDER

Prep 20 min · Cook 15 min, using cooked rice

Ingredients

2 eggs and 200 g cooked brown rice, ready to serve

40 g green beans, 80 g broccoli florets and 60 g carrot batons

60 g finely shredded cabbage, 40 g snow peas and 20 g bean sprouts

½ capsicum, thinly sliced (use red and green if you have both)

1 tomato, cut into wedges, and 1 Lebanese cucumber, cut into sticks

¼ onion, grated, 1 small garlic clove and 1 tsp ginger, finely grated

¼ red chilli, chopped, 60 g unsalted peanut butter and 80 ml coconut milk

10 ml soy sauce, 1 tsp lemon juice and water to loosen

At the stove

1. Cook the eggs

Boil the eggs for 10 minutes, cool in cold water and peel.

2. Make the peanut sauce

Soften onion, garlic, ginger and chilli. Stir in peanut butter, coconut milk, soy and lemon.

3. Blanch and assemble

Cook the vegetables in batches. Arrange with rice, tomato, cucumber and halved eggs, then spoon over the sauce.

KOOK'S SECRET

Test the sauce on a piece of broccoli. It should cling to the florets and still fall from the spoon in a ribbon.

Gado Gado Salad

The full method

01 **Cook the eggs**

Lower the eggs into gently boiling water. Cook for 10 minutes, cool in cold water, peel and halve. Prepare the rice to serve while you make the sauce.

02 **Make the sauce**

Put the grated onion, garlic, ginger and chilli in a small pan with 30 ml water. Simmer for 3–4 minutes until soft. Stir in the peanut butter, coconut milk, soy and lemon juice. Simmer gently for a minute, adding water a spoonful at a time until pourable.

03 **Cook the vegetables**

Bring fresh water to the boil. Blanch the beans, carrot and broccoli for 2–3 minutes until just tender. Lift out, cool briefly in cold water and drain. Do the same with the cabbage, capsicum and snow peas for about a minute. Cook the bean sprouts separately until steaming hot throughout, then drain.

04 **Assemble**

Divide the rice between two bowls. Arrange the cooked vegetables, tomato, cucumber and egg over the rice. Taste the warm peanut sauce, loosen it again if needed and spoon some over each bowl. Pass the rest at the table.

FROM MARK'S KITCHEN

Let the vegetables drain well. Water hiding in the broccoli will thin the peanut sauce as soon as it hits the bowl.