



MANNA  
KITCHEN

## **Gado – Gado**

An authentic, very popular and traditional Indonesian vegetarian recipe.

### Dressing Ingredients:

2 cups fried or roasted peanuts  
2 tbs apple cider vinegar  
1/3 cup shredded palm sugar or brown sugar  
5 pc Kaffir leaves  
3 cups water  
5 cloves roasted or fried garlic  
1 fresh hot chili  
2 tsp salt

### Dressing Directions:

Using a blender, blend all the ingredients for the dressing, then heat until boiling.

### Fresh Vegetable Ingredients:

1 head lettuce (thinly sliced)  
2 medium tomatoes (cut in wedges)  
3 cucumbers (sliced)  
3 ounces mung bean sprouts (washed)

### Cooked Vegetable Ingredients:

1/2 pound cabbage (boiled and thinly sliced)  
1/4 pound long beans (boiled and cut in to 3" long pieces)  
1/4-pound carrots (cut to matchstick size, boiled)  
1 pound small potatoes (boiled and sliced )

### Remaining Ingredients:

1 block of tofu and 1 box tempeh (diced and fried)  
For garnish: crunchy shallots, sweet soy sauce and wedged lime.  
Onion crackers or Melinjo nut crackers

Arrange all the vegetables, tofu and tempeh on the plate. Pour dressing on top and drizzle with soy sauce. Garnish with crispy shallots. Serve with lime wedges and crackers.