

# Gado Gado (Indonesian Salad)

Yield: 4 min  
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/gado-gado-recipe-indonesian>

## Ingredients:

- 400 grams new potatoes halved
- 4 eggs
- 1 1/2 cups green beans
- 3 medium carrots cut into matchsticks
- 1 cup red cabbage finely chopped or shredded
- 1/2 cucumber telegraph, cut into matchsticks
- 1/2 cup bean sprouts
- 1/2 cup radishes finely sliced
- 1/4 cup fresh coriander
- 1 package tempeh organic, cubed, 250gm or 8 oz
- 2 tablespoons olive oil
- 1 tablespoon tamari sauce
- 1 tablespoon coconut sugar
- 2 teaspoons ginger freshly grated
- 1 teaspoon coconut oil for cooking
- 1/4 cup peanut butter
- 2 tablespoons lime juice
- 1 tablespoon tamari sauce
- 1 tablespoon tamarind paste
- 2 teaspoons fish sauce
- 2 tablespoons water to reach desired consistency
- 2 chilies to peanut sauce for spice, I have kept this recipe chili free so it is child friendly.
- fresh lime
- fresh chili
- peanuts

## Nutrition:

1. Calories: 510 calories
2. Carbohydrate: 42 grams

3. Cholesterol: 210 milligrams
4. Fat: 32 grams
5. Fiber: 9 grams
6. Protein: 22 grams
7. SaturatedFat: 7 grams
8. Sodium: 1010 milligrams
9. Sugar: 14 grams

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