

Gado Gado Recipe

Gado Gado is a beloved Indonesian salad featuring a vibrant mix of fresh and blanched vegetables, tofu, and tempeh, all generously coated in a rich, creamy, and slightly sweet peanut sauce. Literally meaning "mix-mix," it's a delightful and satisfying dish that is both wholesome and bursting with flavour.



Sample Recipe

	Recipe serves	Prepared for
	2	2

Ingredient	Amount		Scaled amount	
For the Salad :				
Cabbage	1/4	----	1/4	----
Carrot	1	----	1	----
Beansprout	50	g	50	g
Spinach	50	g	50	g
Cucumber	1/4	----	1/4	----
Potato (peeled and cubed)	1	----	1	----
Fried Tofu (cut into cubes)	1/2	----	1/2	----
Fried Tempeh (cut into cubes)	50	g	50	g
For the Peanut Sauce :				
Roasted Peanuts (unsalted)	200	g	200	g
Tamarind Paste/Puree (tsp)	1	----	1	----
Palm Sugar (grated/chopped) (Tbsp)	1	----	1	----
Salt (tsp)	1/2	----	1/2	----
Water (cup)	3/4	----	3/4	----
Long Red Chilli (optional, deseeded)	1	----	1	----
Kaffir Lime Leaves (central stem removed, finely sliced)	2	----	2	----

Shopping List

Ingredients	Have it	Quantity
For the Salad :	☐	
Cabbage	☐	
Carrot	☐	
Beansprout	☐	
Spinach	☐	
Cucumber	☐	
Potato (peeled and cubed)	☐	
Fried Tofu (cut into cubes)	☐	
Fried Tempeh (cut into cubes)	☐	
For the Peanut Sauce :	☐	
Roasted Peanuts (unsalted)	☐	
Tamarind Paste/Puree (tsp)	☐	
Palm Sugar (grated/chopped) (Tbsp)	☐	
Salt (tsp)	☐	
Water (cup)	☐	
Long Red Chilli (optional, deseeded)	☐	
Kaffir Lime Leaves (central stem removed, finely sliced)	☐	
	☐	
	☐	

Sample Instructions

- Prepare the Vegetables :**
Wash and prepare all vegetables as described in the ingredient list.
- Cook in Order :** Bring a pot of water to a boil. Blanch the vegetables separately, starting with the ones that take the longest to cook. This keeps them crisp-tender and preserves their colour.
Potato : Boil until just tender (5-8 mins). Remove with a slotted spoon and set aside.
Carrot : Blanch for 1-2 mins. Remove and set aside.
Cabbage : Blanch for 1 min. Remove and set aside.
Beansprouts & Spinach : Blanch together for 30s. Remove immediately and set aside.
- Arrange :** Arrange all the blanched vegetables, along with the fresh cucumber slices, fried tofu, and tempeh on a serving platter. If using, add hard-boiled egg halves.
- Make the Peanut Sauce :**
Grind Peanuts : In a food processor, grind the roasted peanuts, optional chilli, and kaffir lime leaves until they form a coarse meal. Be careful not to over-process into peanut butter.
Combine : Transfer the ground peanut mixture to a medium bowl. Add the water, palm sugar, tamarind paste, and salt.
Mix & Adjust : Stir very well until the sugar and salt are fully dissolved. The sauce will be quite thick.
To Serve Cold: Your sauce is ready. Taste and adjust seasoning if needed (e.g., more salt for savouriness, more sugar for sweetness).
To Serve Warm (Traditional) : Pour the mixture into a small saucepan. Heat gently over low heat, stirring constantly, for 3-5 minutes until warm and slightly thickened. If it becomes too thick, add a tablespoon of warm water at a time until it reaches your desired consistency.
Final Taste : Always do a final taste test and adjust the flavours to your preference.
- To Serve :** Drizzle the peanut sauce over the arranged salad just before serving, or serve the sauce on the side. Enjoy with a side of crackers.

