

MARLEY SPOON



Tofu Gado Gado

with Peanut Sauce



20-30min



2 Portions

Is every evening a struggle to get the kids eating their greens? We have the solution! Most kids love peanut sauce and it's an ideal way to get them to eat lots of vegetables by covering them in peanut sauce!

What we send

- carrot
- coconut milk
- fried tofu ⁶
- peanuts ⁵
- coriander and 1 garlic clove
- chat potatoes
- green beans
- lime
- peanut butter ⁵
- Lebanese cucumber

What you'll require

- eggs ³
- sea salt flakes
- soy sauce ⁶
- sugar
- vegetable oil

Utensils

- Colander
- Garlic press
- grater
- medium saucepan
- paper towel
- small saucepan
- wok or deep frying pan

- Our veggies come straight from the farm, so please wash them before cooking.

Cooking tip

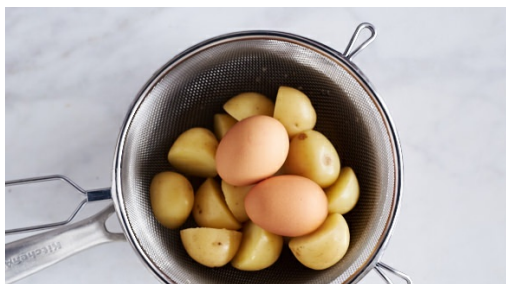
You can cook the carrots briefly with the beans if you prefer. Our recipes now come in two sizes: 2P = 2 portions | 4P = 4 portions.

Allergens

Egg (3), Peanuts (5), Soy (6). May contain traces of other allergens.

Nutrition per serving

Energy 630.0kcal, Fat 31.5g, Proteins 28.1g, Carbs 51.4g



1. Cook ingredients

Cut the **potatoes** in half and place in a medium saucepan. Cover with water and season with **salt**. Bring to the boil and cook for 8 mins. Add the **egg(s)** and cook for a further 7 mins. Remove the **egg(s)** from the pan and cool under cold water. Ensure the **potatoes** are tender, then drain and set aside.



4. Cook tofu

Heat the remaining **oil** in a wok or large frypan over medium-high heat. Stir-fry the **tofu** for 5 mins or until golden, turning regularly. Drain on paper towel.



2. Cook beans

Refill the pan with water and bring to the boil. Trim the **green beans** and cut in half. Cook in the boiling water for 2 mins (see cooking tip). Drain and refresh in cold water. Drain well.



5. Prepare vegetables

Cut or shred the **carrot(s)** into thin matchsticks. Halve the **cucumber** lengthwise, then slice diagonally into 1cm slices. Peel the **egg(s)** and cut into quarters.



3. Make sauce

Finely chop or crush the **garlic**. Finely grate the zest and juice the **lime**. Heat half the **oil** in a small saucepan over medium-low heat. Cook **garlic** for 30 secs. Stir in **coconut milk, lime zest, sugar** and **peanut butter** to combine. Stir for 1-2 mins until warmed through. Remove from heat. Stir in **lime juice** and **soy sauce**.



6. Get ready to serve

Pick the **coriander** leaves (discard stems). Coarsely chop the **peanuts**. Arrange all ingredients on a serving platter and spoon over the **sauce**. Scatter over **coriander** leaves and **peanuts** to serve.