

# Indonesian gado-gado salad with sesame sauces

Total time **40 mins** 25 mins preparation time 15 mins cooking time

## INGREDIENTS

10 portion(s)

### For the salad:

- 300 g** potatoes
  - 300 g** green beans
  - 100 ml** vegetable oil
  - 300 g** natural tofu
  - 300 g** Chinese cabbage, finely shredded
  - 300 g** cucumber, sliced
  - 200 g** carrot, finely shredded
  - 200 g** mung bean sprouts
  - 10** eggs, hard-boiled and halved
  - 500 ml** Kikkoman Sesame Sauce
- Garnish:**
- 100 g** cashew nuts, crushed
  - 100 g** peanuts, roasted and crushed

## PREPARATION

### Step 1

Cook the potatoes in plenty of salted water for about 25 minutes until tender. Drain, peel and slice. Cook the green beans in salted water for about 5 minutes until al dente, then plunge into very cold water (ice water) to stop the cooking.

### Step 2

Heat the oil in a frying pan and fry the tofu until golden brown. Cut into triangles.

### Step 3

Arrange the potatoes and green beans, cabbage, cucumber, carrot, tofu and mung bean sprouts in a large bowl.

### Step 4

Add the egg halves. Drizzle with the Kikkoman Sesame Sauce and sprinkle with the peanuts and cashew nuts.