



Gado-Gado with Spicy Satay Peanut Sauce

Serves 6 in 60 minutes

Make the peanut sauce:

- 1 tablespoon avocado or other neutral flavored oil
- ½ cup shallots, minced
- 2 teaspoons fresh ginger root, minced
- 2 teaspoons fresh garlic, minced
- ½ - ¾ cup organic coconut cream (from the top of a can of coconut milk)
- ½ cup organic peanut butter
- 1 tablespoon red Thai curry paste (Thai Kitchen brand is not too hot)
- 1 tablespoon gluten-free soy sauce or tamari
- 1 tablespoon honey
- 1 tablespoons lime juice and ½ teaspoon zest
- ½ cup water

Heat the oil in a small pan over medium temp and sauté the shallots for 3 minutes. Add the minced garlic and ginger and sauté another minute. Stir in the coconut cream and remaining ingredients for the sauce and continue to cook for 5 minutes, adding water or coconut milk as needed to create a sauce with the consistency of applesauce. Allow it to cool slightly, then transfer the sauce to a blender or food processor and puree until smooth. Pour the sauce into a small serving bowl, retaining some to drizzle over the veggies. Keep refrigerated if making in advance and allow to warm to room temp before serving.

Salad Ingredients:

- 6 hard-boiled eggs, cut in half
- 6 small, Yukon gold potatoes, boiled then cut in half
- 2 cups each broccoli florets, green beans, and/or asparagus
- 2 cups carrots, cut diagonally
- 2 cups spinach
- 2 cups Mung bean sprouts
- 3 Persian cucumbers, sliced diagonally
- 1 small head purple cabbage, torn apart into bite sized leaves

Garnish:

½ cup cilantro leaves

½ cup crushed red-skinned peanuts (organic if possible)

Prep the hard-boiled eggs and potatoes and cut in half when cooled. **Blanch** (or steam) the carrots, broccoli, green beans, or asparagus until al dente: To blanch, submerge the veggies in boiling water for 2-3 minutes then quickly plunge into ice-cold water for one minute to halt the cooking process. Remove and drain well. They should be al dente and not mushy.

Compose the salad: On a large platter, place a small bowl filled with the spicy peanut sauce. Arrange the raw and cooked veggies around the bowl. Garnish with chopped peanuts and cilantro. Reserve remaining sauce to drizzle over the salad. Enjoy in great health!

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