

Turban Chopsticks

Malaysian Satay Gado Gado Salad

This simple to do salad is quick, tasty and impressive to put together. A mixture of vegetables, chicken, egg and salad ingredients, along with our rich and creamy Satay Peanuts. Great served warm or cold on a hot summers day! Enjoy!

Ingredients

Turban Chopsticks Satay Peanuts Sauce • 1 can (400ml) coconut milk • 4 large boiled potatoes, cubed • 1 cup bean sprouts • 6 free range eggs- boiled and cut into quarters • 2 tablespoon coriander leaves • $\frac{1}{2}$ BBQ chicken shredded • 1 bag of prawn/veggie crackers

Method

Transfer one jar of the Turban Chopsticks Satay Peanuts along with a can of coconut milk in a saucepan on low heat. Stir occasionally, until sauce bubbles and thickens. Remove from heat.

Layer ingredients in the following order and in a large serving platter. Potatoes, bbq chicken, eggs, bean sprouts, coriander leaves, satay peanuts sauce and prawn/veg crackers to serve.

For a vego option: use pan-fried tofu or grilled field mushrooms instead.

Devour it immediately!

serves 6, gluten free, optional (dairy free without eggs + vego option)

