



Gado Gado is a traditional Indonesian dish popular throughout South East Asia. The name itself translates to “mix mix”—an appropriate description for a dish that mixes steamed rice, tofu, and seasonal vegetables in a zesty Indonesian carrot curry sauce.



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## Ingredients

forbidden rice	fresh “pickled” cucumbers
marinated nasoya tofu	haricot vert
seasoned mixed asian cabbages	alfalfa sprouts
shoyu vinaigrette	indonesian carrot curry
mixed asian greens	parboiled cauliflower florets
seasoned julienned carrots	

## Ingredient Breakdown

**Marinated Organic Tofu:** Extra-firm organic tofu, tamari, mirin, rice vinegar, agave, bruised garlic, cilantro  
**Seasoned Carrots:** Rainbow carrots, rice vinegar, salt, unrefined sugar  
**Seasoned Cucumbers:** Persian cucumbers, salt, rice vinegar, water  
**Seasoned Cabbage:** Cabbage, rice vinegar, agave, salt  
**Indonesian Carrot Curry:** Carrot juice (fresh lemon grass, kafir lime leaf, ginger, and thai red curry), coconut milk, steamed carrots, young ginger, lime juice, unrefined sugar, salt  
**Shoyu Vinaigrette:** Extra-virgin olive oil, shallots, rice vinegar, shoyu, yuzu juice, red wine vinegar, agave, salt  
**Shoyu Vinaigrette (Gluten-Free):** Extra-virgin olive oil, shallots, rice vinegar, coconut aminos, yuzu juice, red wine vinegar, agave, salt

**WHAT YOU NEED** strainer, medium pot, small pot, cutting board, chef’s knife, 2 large sauté pans

**FROM YOUR PANTRY** salt (kosher or sea), pepper, olive oil



**Wash and dry any un-prepped produce.**

Unpack ingredients upon delivery. Plan your meals ahead of time & store any raw ingredients accordingly.  
Go to [onepotato.com/handling](https://onepotato.com/handling) for guidelines on storage and handling to keep your ingredients fresh until you’re ready to cook!



1

one potato suggests reading through the recipe before you start cooking!



Place the **rice** in a measuring cup and note the volume. Place the rice in a small pot, and add 1.5 the volume of water to rice (i.e. for one cup of rice, use 1.5 cups of water). Cover and bring just to a boil over high heat. Keeping covered, reduce heat to low simmer, or the lowest setting and cook for 40-50 minutes, or until the water is absorbed and the rice is tender. Uncover, fluff with a fork, cover and turn off heat. Let rest covered until ready to use. While the rice is cooking, bring a medium pot of water to a boil.

2



Cut the **haricot vert** in half. Add the haricot vert to the boiling water and cook for five minutes. Once tender, drain the vegetables and set aside to cool. Drain any excess marinade from the **tofu** and cut into 1½" cubes. Coat the bottom of a large sauté pan with oil and place over medium-high heat. When the oil is hot, carefully add the tofu in a single layer. Cook, turning occasionally, until slightly crispy, approximately 3-5 minutes, then set aside on a paper towel-lined plate.

3



Mix the **haricot vert** in a mixing bowl along with the **mixed Asian greens**. Season lightly with salt and toss together. Shake the **shoyu vinaigrette** well, drizzle over the salad, and toss to coat evenly.

Blend the **carrot curry**, or whisk it until it is frothy and emulsified and then place into a creamer or sauce boat.

Place the remaining ingredients into bowls.

4



Divide the rice between each person's bowl.

Let each person create their own rice bowl by topping it with the tofu, the mixed Asian greens, the **carrots**, the "**pickled**" cucumbers, the **cauliflower**, the haricot vert, and the **alfalfa sprouts**.

Drizzle the carrot curry over the bowls to taste. Garnish with the **alfalfa sprouts** as desired.

Enjoy!



### GETTING KIDS INVOLVED

Kids can help pour the rice into the strainer and rinse it.



### COOKING

\*Ideally the rice should be soaked overnight or for a few hours. If you do so, after soaking, drain the rice, measure, and then follow the rest of the cooking directions in step one.



### ENCOURAGING KIDS TO TRY

Let kids place all of the toppings in separate serving bowls and let them build their own bowl just the way they like it. Put the carrot curry on the side as well, so they can add as much, or as little, as they like.