

Indonesian Gado Gado Bowl with

Chicken Satay, Peanut Sauce, & Fried Shallots



30min



2 Servings

What we send

- ½ lb pkg chicken breast strips
- 1.8 oz kecap manis ^{1,6}
- 2 (1 oz) Thai red curry paste ⁶
- 2 (1.15 oz) peanut butter ⁵
- ¾ oz coconut milk powder ^{7,15}
- 1 lime
- 1 plum tomato
- 1 cucumber
- ½ oz fried shallots (onions) ⁶
- 12 oz broccoli coleslaw blend

What you need

- 3 Tbsp neutral oil
- kosher salt & ground pepper to taste
- 2 large eggs ³

Tools

- medium nonstick skillet
- small saucepan

Allergens

Wheat (1), Egg (3), Peanuts (5), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal

1. Prep ingredients

Bring a small saucepan of salted water to a boil. In a medium bowl, stir together half the curry paste, 1 tablespoon kecap manis, and 1 teaspoon oil. Pat chicken dry; add to marinade and stir to coat well. Set aside to marinate. Cut tomato into ¾-inch thick wedges. Peel cucumber if desired; halve lengthwise and cut 1 half crosswise into ¼-inch slices (reserve remaining for personal use).

4. Cook sauce

To skillet, stir in ¼ cup water, the zest of half the lime, 1 tablespoon lime juice, remaining kecap manis, peanut butter, and coconut milk powder. Bring to a boil. Cook, whisking constantly, until sauce is thickened and smooth, 1-2 minutes. Transfer to a bowl and set aside until step 6; wash skillet.

2. Boil eggs

Once water is a boil, carefully lower 2 large eggs into water. Lower heat to medium (enough to maintain a very gentle simmer) and cook for 8 minutes. Once eggs are cooked, carefully transfer to a bowl of ice water and chill for at least 5 minutes.

5. Cook chicken

Return skillet to medium-high heat with 1 tablespoon oil until lightly smoking. Add chicken in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and continue cooking until cooked through, about 2 minutes more.

3. Cook curry paste

In a medium nonstick skillet, stir together remaining curry paste and 1 tablespoon oil. Cook over medium-high heat, stirring frequently, until paste is sizzling, aromatic, and slightly darkened in color, 2-3 minutes.

6. Assemble

Peel eggs and cut into slices. Cut remaining lime into wedges. Toss half the broccoli slaw with 2 teaspoons oil and season with salt and pepper (reserve remaining for personal use). In serving bowls, arrange slaw, cucumber, tomato, eggs, and chicken. Drizzle with peanut sauce and sprinkle with fried shallots. Mix well and enjoy!