

MARLEY SPOON



Gado Gado Bowl

with Coconut Brown Rice & Peanut Sauce



1h



2 Servings

Gado Gado is an Indonesian salad usually composed of broiled and steamed veggies with savory peanut sauce. We can't back this by data, but everything tastes good with peanut sauce, and that's a fact (as far as we're concerned). This vegetarian bowl features coconut-scented brown rice, roasted sweet potatoes and green beans, a broccoli coleslaw blend, and of course creamy umami-rich peanut sauce.

What we send

- 1 sweet potato
- ½ lb green beans
- 12 oz broccoli coleslaw blend
- 5 oz brown rice
- 2 (¾ oz) coconut milk powder ^{1,4}
- garlic
- 1 lime
- 1.15 oz peanut butter ²
- 1.8 oz kecap manis ^{3,5}
- 2 (1 oz) salted peanuts ²

What you need

- kosher salt & ground pepper
- neutral oil

Tools

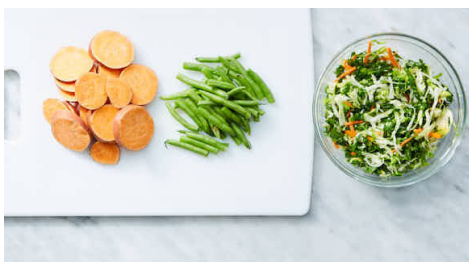
- medium pot
- fine-mesh sieve
- rimmed baking sheet
- microplane or grater

Allergens

Milk (1), Peanuts (2), Soy (3), Tree Nuts (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 920kcal, Fat 39g, Carbs 125g, Protein 26g



1. Prep ingredients

Preheat oven to 450°F with a rack in the lower third. Bring a medium pot of **salted water** to boil.

Scrub **sweet potato**, then cut into ½-inch thick rounds. Trim **green beans**, then cut into 2-inch pieces.

Toss **broccoli-coleslaw blend** with **1 teaspoon oil** and **a pinch of salt**; set aside to wilt until step 6.



4. Roast green beans

Once browned, carefully flip **sweet potatoes** and push to one side of baking sheet. Transfer **green beans** to other side; drizzle with **1 teaspoon oil** and season with **salt** and **pepper**.

Roast on lower oven rack until sweet potatoes are softened and green beans are crisp tender, 5-7 minutes (watch closely).



2. Boil rice

Add **rice** to boiling water and boil (like pasta), stirring occasionally, 35-40 minutes. Drain rice in a fine-mesh sieve and return to pot.

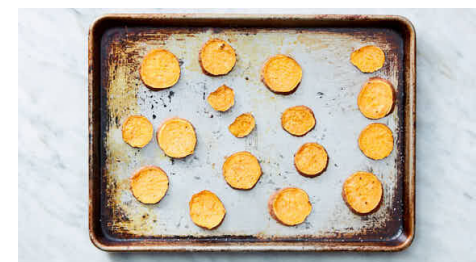
Add **half of the coconut milk powder** and stir with a fork to combine. Cover to keep warm and set aside until step 6.



5. Make peanut sauce

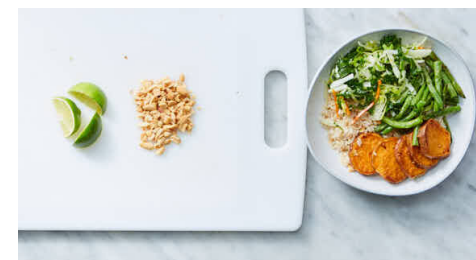
Meanwhile, finely chop or grate **1 teaspoon garlic**; transfer to a medium bowl. Finely grate **½ teaspoon lime zest** and squeeze **1 tablespoon lime juice** into same bowl.

Stir in **peanut butter**, **kecap manis**, **remaining coconut milk powder**, and **2 tablespoons hot tap water**; stir well to combine.



3. Roast sweet potatoes

While **rice** cooks, on a rimmed baking sheet, toss **sweet potatoes** with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on lower oven rack until very lightly browned, about 15 minutes (watch closely as ovens vary).



6. Assemble bowls & serve

Coarsely chop **peanuts**. Cut **any remaining lime** into wedges.

Divide **rice** between bowls and top each bowl with **broccoli-coleslaw blend**, **roasted sweet potatoes** and **green beans**, and **chopped peanuts**. Drizzle **peanut sauce** over, and serve with **any lime wedges** on the side for squeezing on top. Enjoy!