



Indonesian Gado Gado Bowl

with Chicken Satay & Peanut Sauce



30-40min



2 Servings

With crisp veggies, hard boiled eggs, and sweet and spicy chicken strips—all tossed in an addictive peanut sauce—gado gado salad is more than the sum of its parts. Tender chicken breasts marinate in curry paste and sweet soy sauce before we sear them in a skillet. It all comes together with broccoli coleslaw, fresh tomatoes, and cucumbers before we top it off with coconut-peanut sauce and crispy fried shallots.

What we send

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

What you need

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

Tools

- small saucepan
- medium nonstick skillet
- microplane or grater

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 770kcal, Fat 51g, Carbs 40g, Protein 46g



1. Prep ingredients

Bring a small saucepan of **salted water** to a boil. In a medium bowl, combine **half of the curry paste, 1 tablespoon kecap manis, and 1 teaspoon oil**.

Pat **chicken** dry, add to marinade and stir to coat well; reserve for step 5. Cut **tomato** into ¾-inch thick wedges. Peel **cucumber**, if desired; halve lengthwise and cut 1 half crosswise into ¼-inch slices (save rest for own use).



4. Cook peanut sauce

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



2. Boil eggs

Once water is at a boil, carefully add **2 large eggs**. 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 & serve

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** (save rest for own use). In serving bowls, arrange **slaw, cucumber, tomato, eggs, and chicken**. Drizzle with **peanut sauce** and sprinkle with **fried shallots**. Mix well and enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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