

# SPOTLIGHT RECIPE



## Ingredients

Servings: 4

- 3 tablespoons vegetable oil
- 1 pound firm tofu, patted dry and cut into 1/4-inch cubes
- 2 small potatoes, boiled and cut into bite-size wedges
- 1/2 pound fresh spinach, steamed
- 1/2 small head green cabbage, shredded and lightly steamed
- 4 cloves garlic
- 1/4 cup roasted peanuts
- 5 teaspoons soy sauce
- 3 tablespoons lime juice
- 4 teaspoons brown sugar
- 1/4 teaspoon cayenne pepper
- 2 tablespoons water
- 1 cup shredded carrots

Side dishes

- Vegetables
- Garlic Naan

## INDONESIAN GADO GADO

- Heat the oil in a medium frying pan over medium heat. Add the tofu in small batches and sauté until lightly browned on both sides, about 5 minutes. Remove with a slotted spoon and drain on a paper towel.
- Arrange the tofu, potatoes, spinach and cabbage on individual plates.
- Place the garlic, peanuts, soy sauce, lime juice, sugar, cayenne and water in a blender and blend until smooth. If the dressing seems too thick, add 1 teaspoon of water.
- Top the vegetables and tofu with the carrots and dressing, and serve immediately.

