

Pork Gado Gado Salad

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Shopping List

Serves 4

600 g	pork fillet or stir fry strips
1x250 ml	Yeo's Satay Sauce
1 tsp	garlic minced
1 tsp	soy sauce
4 pcs	firm white tofu or fried tofu
1 large	carrot sliced lengthways
300 g	long beans
300 g	bean shoots
½	wom bok Chinese cabbage sliced coarsely
1	Lebanese cucumber, cut into thin strips
4	hard-boiled eggs, shelled and quartered
1	lime quartered
1	bag cooked prawn crackers

Method

1. Blanch cabbage in boiling water for 2 mins, refresh in cold water and drain well. Blanch and refresh the long beans and carrots for 3 - 4 mins, drain well.
2. Arrange cabbage, carrot, bean shoots, cucumber and eggs in bowls or on serving plates.
3. Pan fry pork in a hot pan, when almost ready add the tofu, soy sauce and garlic. Fry a further 2 mins. Take the pork and tofu out of the pan and place on top of the salad
4. Warm the Yeo's Satay Sauce and soy sauce together in the pan.
5. Serve peanut sauce separately or drizzled over the top of the salad with the lime and prawn crackers.