



SUMMERY SALAD WITH TOFU, MANGO AND PEANUT DRESSING

INGREDIENTS

- 1 clove of garlic, squeezed
- 1 tablespoon fresh ginger, grated
- 2 teaspoons of sambal badjak
- 3 tablespoons of neutral oil
- 250 grams of tofu
- 1 eatripe mango
- 1 lettuce trio
- 75 grams of lamb's lettuce
- 100 grams of peanuts
- 100 ml of mineola juice

DIRECTIONS

Mix the garlic, ginger, sambal badjak and oil in a deep plate till a marinade. Slice the tofu in pieces and ladle them through the marinade. Let it rest for 5 minutes. Fry the tofu in 8 - 10 minutes brown all around.

Peel the mango and slice the flesh of the fruit in thick slices of the pit. Slices the slices in cubes.

Wash the lettuce leaves, dry them and tear them in pieces. Chop half of the peanuts fine. Put the tofu pieces on a plate.

Stir the chopped peanuts with the mineola juice through the frying fat in the pan and heat till a delicious peanut dressing. Let it cool a little.

Put the lettuce leaves with some lamb's lettuce in deep plates and divide the mango cubes and de tofu pieces over it. Sprinkle the peanut dressing over it and garnish with whole peanuts.

MAIN DISH

4 PERSONS

20 MINUTES

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