

Vegetable Salad with Potato Sauce Recipe

Ingredients: Serves 4-5

350g cucumber, peeled, seeded, thinly sliced
150g carrots, boiled, thinly sliced
500g potatoes, boiled, peeled, thinly sliced
5 hard-boiled eggs, remove yolk, thinly slice
the egg white
lettuce
fried melinjo nut crackers

Potato Sauce:

100g boiled potatoes/potato chips, mashed
5 boiled egg yolks, mashed
1 tablespoon ground fried shallots
½ teaspoon pepper
1 tablespoon vinegar/lime juice
2 tablespoons margarine, melted
salt and sugar

Method:

Mix all the ingredients for the sauce and add a dash of salt and sugar to taste. Arrange the vegetables and egg white slices on a serving dish. Top with the sauce and garnish with melinjo nut crackers.

[asian_free_recipes_download][/[asian_free_recipes_download](#)]