

Yee Sang Salad

Choose from the ingredients to make the Yee Sang Salad

INGREDIENTS

Pan fried tempeh in toasted sesame oil
Grated carrots
Thinly sliced red cabbage
Thinly sliced iceberg lettuce
Thinly sliced cucumber
Pickled ginger
Thinly sliced red capsicum
Peanuts
Cut pomelo or ruby grapefruit
Sprouts
Mung bean shoots
Spring onions
Toasted seeds (in the red Chinese New Year packets and sprinkle them on at the end)
1 packet rice noodles cooked

Dressing

1/4 cup plum jam I used Davidson plum
1 onion
2 cloves garlic
1 tsp grated ginger
1 fresh chilli chopped optional
Juice 1 lemon
4 dates
1 tsp Chinese 5 spice
1/4 tsp white pepper
Splash apple cider vinegar

For dressing

Cook onion, garlic and ginger, then add all of the ingredients except the lemon. Cool down, then add to the blender with the lemon juice and blend until smooth. Cook the tempeh and noodles, cool the noodles down. Toast the seeds.

A stylized, handwritten signature logo for "Veet Karen". The "V" and "K" are particularly prominent and slanted.

Place all the ingredients in separate piles in a large bowl, and then when ready to eat, pour on the dressing, then toss together with your guests and shout out all your positive intentions for yourself, your friends, and everyone for the year ahead.

Then sprinkle on the seeds.

A handwritten signature in black ink that reads "Veet Karen". The "V" and "K" are particularly stylized with loops and flourishes.