

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

¼ 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

¼ 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.

The logo for Veet Karen, featuring the name in a stylized, handwritten script font.

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.

