



# Homemade Rainbow Yu Sheng

A healthy Yu Sheng for your family!

*Credits: Dietitian Jowynna Yeo*

## Key facts

**Preparation:** 20 mins

**Cooking:** 0 mins

**Total:** 20 mins

**Serves:** 5-8 pax

## Ingredients

### Fresh vegetables

- 1 Organic Beetroot, julienned
- 1 Organic Carrot, julienned
- 1 Organic Japanese Cucumber / Zucchini, julienned
- ~ 50g Organic Pea Sprout (1/2 packet)

### ZX Rainbow YuSheng Set

- 1 tbsp Organic Beetroot Pickle
- 1 tbsp Organic Radish Pickle
- 1 tbsp Organic Carrot Pickle
- 1 tbsp Organic Ginger Pickle
- 2 tbsp Yu Sheng sauce
- 1 pack Crispy Organic Pumpkin Noodle
- 1 pack Natural Mixed Nuts

### Garnish

- 2 tbsp Organic Black / White Sesame Seeds, toasted

## Method

### Noodles

1. In a large plate or serving dish, arrange each vegetable ingredient into individual sections to form a ring.
2. Add in pickles and arrange into individual sections in the middle.
3. Next, place the crispy noodle in the middle and sprinkle mixed nuts over the vegetables.
4. When ready to toss, drizzle the Yu Sheng sauce over the vegetables and sprinkle sesame seeds.
5. Get everyone to toss the salad using chopsticks. Toss as high as you can!