

Healthy Malaysian Rojak



Made of crunchy fruits and vegetables, fried tofu or fried dough fritters, *Rojak*, is a local dish which every Malaysian must have heard of. The sweet and sour dressing, the grounded peanuts sprinkled builds up flavours and textures-----all of these make Rojak irresistible!

You can actually make a healthy version of Rojak at home in no time with ZENXIN's awesome organic ingredients!

Key facts

Servings: 2 persons

Preparation time: 15 minutes

Cooking time: 5 minutes

Total time: 20 minutes

Ingredient

- 120g Pumpkin Beancurd
- 130g tepung goreng bombom
- 350g organic fruits of your choice
- 50g Organic Kangkung
- 1 teaspoon ground peanut
- 1 teaspoon Organic Hulled White Sesame

Rojak Sauce

- 1/8 cup hot water
- 60g Coconut Nectar Sugar
- 10g 100% Almond Butter

Method:

1. In a mixing bowl, prepare the Rojak sauce by dissolving coconut nectar sugar with water. Then, add in almond butter and stir well.
2. Add the chopped ingredients -- fruits, kangkung, pumpkin beancurd, tepung goreng bombom into the mixing bowl and toss well with the sauce.
3. Garnish with some ground peanuts and white sesame seeds.
4. Ready to serve.