Yee Sang-(chinese Salad)

NIBBLEDISH CONTRIBUTOR

Ingredients

1 cucumber-shredded
1 carrot-shredded
1 chinese radish-shredded
2 eggs-make into omelet-cut in strips
1 piece BBQ meat-(chicken, beef or pork)-sliced
2 tbsp plum sauce
1 tbsp lemon juice
3 tbsp toasted sesame seeds

Instructions

1. Vegetables should be grated in length wise position to get the noodle like .
2. Mix the plum sauce and lemon well.
3. Arrange vegetables on a large plate with meat on top and sprinkle sesame . Before serving pour sauce over .

Note:
Meat can be replaced by seafood lovers like cooked scallops and prawn and raw salmon slices. This salad usually eaten during the Chinese New year to bring prosperity and good luck!! Maybe its a grandma's tale!!