

## **YUSHENG ( salad for prosperity) 8 servings**

### Ingredients

1 cup plum sauce  
2 Tbsp. low-sodium soy sauce  
1 Tbsp. toasted sesame seeds  
1tsp. Chinese five-spice powder  
1tsp. toasted sesame oil  
½ tsp. ground cinnamon  
1 bag crunchy wonton strips  
2 LBS sushi grade tuna, best-quality salmon, thinly sliced, or 4 oz. sliced  
smoked or cured salmon  
2 medium cucumbers (English/hothouse), cut into matchsticks  
2 Asian pears, thinly sliced  
2 grapefruit or 1 pomelo, peeled, segmented  
2 large carrot, peeled, cut into matchsticks  
1 medium daikon, peeled, cut into matchsticks  
1 bell pepper (any color), cut into matchsticks  
3 Tbsp. pickled ginger

### Preparation

#### **Step 1**

Whisk plum sauce, soy sauce, sesame seeds, five-spice powder, sesame oil, and cinnamon in a medium bowl; season sauce with salt and set aside.

#### **Step 2**

Place the chosen fish in the center of a large platter. Arrange cucumbers, pears, grapefruit, carrot, daikon, bell pepper, pickled ginger around the fish and drizzle the entire salad with the sauce- top with fried wonton strips .