



PLANT-BASED CHINESE DISHES FOR CHILDREN



Asian Noodle Salad

A simple noodle salad made with cooked fried noodles, shallots, cabbage, almond slivers, and a robust soy-vinegar dressing.



Peanuts and Spinach

A green feast of fresh spinach, blanched broccoli, crunchy peanuts, toasted sesame, garlic, and salt, leaves your kid craving more of the leafy greens.



Vegan/ Vegetable Chow Mein

A popular wheat noodle recipe loaded with wok-tossed vegetables, fried tofu, and spring onion leeks, finished with a tangy soy sauce and sesame oil dressing.



Asian-Style Creamy Corn Soup

A creamy vegan corn soup, light and nutrition-packed from the part-and-part boiled and roasted corn, shallots, ginger, garlic, pepper, sesame oil, and coriander.



Honey Chili Potato

A lip-smacking snack made from fried potato fingers topped with honey chili sauce and toasted sesame.



Buddha's Delight (Gluten-free)

A popular take-out dish that includes a combination of fried tofu, wok-tossed vegetables, salt, and garlic. It can be eaten separately or served with rice.