

Ramen Noodle Salad



Dry Ingredients included in kit

one package of
ramen noodles

Yield: 8 servings

Ingredients

- 2 tablespoons butter
- 3 ounce package ramen noodles, seasoning packet removed
- 1/2 cup slivered almonds
- 3 tablespoons sesame seeds
- 1 1/2 lbs. Napa cabbage, about 8-10 cups shredded
- 1 bunch green onions, sliced thin, about 1/2 cup

Dressing Ingredients

- 1/2 cup light flavored olive oil
- 1/4 cup plain white vinegar
- 1/2 cup white sugar
- 2 tablespoons low-sodium soy sauce

Directions

- To make the dressing: Combine the oil, vinegar, sugar, and soy sauce in a jar and shake until the sugar has dissolved.
- Melt the butter in a large skillet over medium heat. While the butter is melting, crush the ramen noodles while still inside the package. Remove the seasoning packet and throw away (or set aside for later use). Add the noodles, almonds, and sesame seeds to the melted butter in the skillet.
- Saute while stirring frequently, until the noodle mixture is golden brown. Remove to a plate and let cool.
- Shred the cabbage and combine the cabbage and onions in a large mixing bowl. Add the noodle mixture. Pour the dressing over the salad and toss well to combine. Serve immediately.

Notes

This is not a make-ahead salad. Make the dressing in advance and then add the noodles and dressing to the cabbage right before serving. Please note with leftovers the noodles will be softer and the salad, it is not quite as lovely as when freshly made.