

Ramen Noodle Salad

Anytime I am asked to make a dish, this is one of the top 3 recipes requested.

1 package chicken flavored Chinese ramen noodles

2 Tbsp sugar

Salt and pepper

3 Tbsp red wine vinegar

1/3 cup vegetable oil

1 tsp butter

1 3 ounce package slivered almonds

2 Tbsp sesame seeds

1 medium head cabbage (sometimes I do red and green combo)

4 scallions, sliced

Add chicken flavoring packet from noodles, sugar, salt and pepper to vinegar and whisk until dissolved. Slowly add vegetable oil, whisking constantly.

Melt butter in a small skillet. Add almonds and toast until light, stirring constantly. Remove from skillet, add sesame seeds and toast until lightly colored. Remove and cool.

Mix cabbage and scallions together. Add crumbled uncooked noodles, almonds and sesame seeds. Toss to mix. Pour dressing over salad and toss well. Serve immediately.