

# Oriental Cabbage Salad

## Ingredients

- 2 tsp sesame seeds
- 1/2 cup sliced almonds
- 1/2 head cabbage, chopped
- 4 green onions, chopped
- 1 pkg chicken-flavored ramen noodles
- 1/2 tsp pepper
- 2 tsp sugar
- 1/2 cup oil
- 3 Tbsp vinegar
- 1 tsp salt

## Instructions

1. Toast sesame seeds and almonds 5-10 minutes in a 350°F oven.
2. Break noodles into bite-size pieces and add to sesame seeds and almonds.
3. Combine cabbage and onions.
4. Combine flavor packet from ramen noodles with pepper, sugar, oil, vinegar, and salt and mix well.
5. At serving time, add seeds, almonds, and noodles to cabbage and onions and mix well.
6. For softer noodles in salad, combine all ingredients in advance of serving time.

## ORIENTAL CABBAGE SALAD

2 tsp. sesame seeds	1/2 tsp. pepper
1/2 cup sliced almonds	2 tsp. sugar
1/2 head cabbage, chopped	1/2 cup oil
4 green onions, chopped	3 Tbsp. vinegar
1 pkg. chicken-flavored ramen noodles	1 tsp. salt

Toast sesame seeds and almonds 5-10 minutes in 350 degree oven. Break noodles into bite-size pieces and add to sesame seeds and almonds. Combine cabbage and onions. Combine flavor packet from ramen noodles with pepper, sugar, oil, vinegar and salt and mix well.

At serving time, add seeds, almonds and noodles to cabbage and onions and mix well. For softer noodles in salad, combine all ingredients in advance of serving time.

