



## COLESLAW WITH RAMEN NOODLES

### INGREDIENTS

- 6 cups of shredded cabbage
- 2 carrots, peeled and grated
- 4 green onions, thinly sliced
- 1 3 - ounce package chicken-flavored ramen noodles, broken up
- 1/2 cup slivered almonds, toasted
- 1/2 cup sunflower seeds
- 1/2 cup olive oil
- 1/3 cup rice vinegar
- 1/8 teaspoon ground black pepper



### INSTRUCTIONS

1. Combine cabbage, carrots and green onions in a bowl.
2. For dressing: In a mason jar, combine oil, vinegar, pepper and seasoning from the package of noodles. Cover and shake.
3. Pour the dressing over the salad and chill for 1 hour.
4. Break up the ramen noodles and add them to the salad along with the almonds and sunflower seeds. Mix well and serve.

Add-Ins: Feel free to toss in some green peas, mushrooms, sliced red pepper, cilantro or anything else you can think of that might sound good in this salad.