

Chinese Cabbage Salad

Prep Time: 15 Minutes Cook Time: 10 Minutes Ready In: 45 Minutes

Servings: 6

Ingredients:

3 tablespoons red wine vinegar
2 tablespoons white sugar
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1 (3 ounce) chicken flavored ramen noodles,
 crushed, seasoning packet reserved
1/2 cup vegetable oil
1 (16 ounce) package broccoli coleslaw mix
1/2 cup chopped green onions
4 ounces toasted slivered almonds
1/4 cup sesame seeds, toasted



Directions:

1. In a small saucepan, cook the vinegar and sugar over medium heat until dissolved. Remove from heat and stir in salt, pepper, ramen seasoning packet and oil. Set aside to cool.
2. In a large bowl, combine the uncooked ramen noodles, broccoli coleslaw mix, and green onions. Pour dressing over salad; toss evenly to coat. Refrigerate until chilled.
3. Sprinkle with almonds and sesame seeds before serving.