
Oriental Noodle Salad

This recipe uses raman noodles and the included spices to make a quick and tasty side dish that is a perfect accompaniment to meats.



Ingredients:

- 3 packages Raman noodles, any flavor, either all the same or different varieties work well together also
- 1 Package shredded broccoli slaw
- 1 Package shredded cabbage slaw
- 2 bunches Green onions
- 1/2 jar Sunflower seeds (16 oz)
- Slivered almonds
- Dressing
- 1/2 cup Vinegar
- 1/2 cup Sugar
- 3 packages Raman noodle seasoning
- 3/4 cup Canola oil

Directions:

1. While the Raman noodles are still in their packages unopened, use the flat side of a wooden spoon or a potato masher to crush the Raman noodles into small pieces. Be careful not to puncture the packages.
2. Open the Raman noodle packages and pour the noodles into a large salad bowl. Set the seasoning packets aside for the dressing.
3. Add the broccoli slaw, cabbage slaw, green onions, sunflower seeds, and almonds to the Raman noodles.
4. To make the dressing, mix the vinegar, sugar, noodle seasoning packets, and canola oil in a separate bowl.
5. Add the dressing to the noodle mixture and mix thoroughly.
6. Refrigerate the salad overnight before serving. It takes approximately 24 hours for the noodles to absorb the moisture from the other ingredients and soften.

Credit: Theresa Dickison