

Cabbage & Ramen Salad

March 2005 / Sarah
Maxwell

- 1 head cabbage → 1/2 red & 1/2 green; shredded
- 4 green onions → chopped
- 1/2 c. Spanish peanuts
- 1/2 c. Sunflower seeds
- Ramen noodles → uncooked & broken small pieces

Dressing:

4 T. sugar

1/2 c. oil

1 t. pepper

6 T. vinegar

seasoning packet from Ramen → chicken-flavored

- Heat dressing ingredients over medium-high heat, stirring until sugar dissolves. Cool.
- Combine shredded cabbage, chopped green onions, peanuts & sunflower seeds. Mix with cooled dressing. Chill.
- Just before serving, break Ramen noodles into small pieces & stir-in.

Notes: I did not include Sunflower seeds in the salad @ Tara's party. Also, I didn't use all the dressing. I'd also suggest mixing the salad with the dressing ~30 min before serving. I made it the night before & it looked a little less appetizing after a night in the fridge.