

Chinese Salad

This is a very “to taste” salad – if you like more dressing, double the amount, cooked chicken or shrimp can also be added to make this a main dish

Ingredients:

1 bag angel hair cabbage/slaw
1 pkg Ramon noodles – any flavor you like (break them up before you open the bag)
½ to 1 cup slivered almonds
2 T sesame seeds
4 green onions (if desired)
2 T olive oil

Dressing:

¼ cup sesame oil
¼ cup rice wine vinegar
2 T sugar
Salt and pepper to taste

Lightly brown almonds and sesame seeds – set aside

Make dressing – add all ingredients and whisk,

In 2 T olive oil, lightly brown Ramon noodles, add almonds and seeds, add cabbage, add dressing – with tongs, keep turning and tossing until all is mixed and cabbage is slightly wilted.