

Oriental Coleslaw



Ingredients:

- 1 head of Nappa cabbage, cored and chopped
- 1 package Ramen soup mix, roasted chicken flavor
- 1 cup grated carrots
- 1/2 cup chopped green onions
- 1/2 cup sunflower seed kernels
- 1/2 cup extra virgin olive oil
- 1/4 cup rice wine vinegar
- 1 tablespoon granulated sugar
- 1 tablespoon kosher salt
- 1 tablespoon freshly ground black pepper

Directions:

- 1) Combine the olive oil, vinegar, sugar, salt, pepper, and seasoning packet from the soup in a small jar and shake the ingredients together until well blended.
- 2) Place the cabbage, carrots, onions, and sunflower kernels in a large salad bowl.
- 3) Break the Ramen noodles up with your hands until crumbled into small pieces. Add the noodles to the salad bowl and mix them into the vegetables. Keep chilled until you're ready to serve.
- 4) Dress the coleslaw as you're ready to serve. The noodles will get soft if you add the dressing too early, so it's best to mix the dressing in right before serving.