

MY HUSBAND COOKS:

A TASTY LOOK AT THE FOOD HE MAKES AND I EAT.

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Ramen Noodle Salad

Yield: 8-10 servings

Ingredients:

Salad

2 pkgs.	ramen noodles (oriental, chicken or beef)
6	green onions (chopped)
16 oz.	slaw mix or 1 head of Napa cabbage
1 cup	sunflower seeds
1 cup	almonds slivers

Dressing

2 pkgs.	ramen seasoning
3/4 cup	vegetable oil
1/2 cup	sugar
1/3 cup	cider vinegar

Directions:

1. Remove noodles from pack, set aside seasoning for the dressing, and break into small pieces.
2. In a large bowl or dish, add the broken noodles and the remainder of the salad ingredients. Toss to integrate.
3. In a separate bowl or mixing cup, whisk together the dressing ingredients. Pour over salad. Toss salad to ensure the noodles are coated.
4. Cover and refrigerate for at least two hours. Once the noodles have softened, serve and enjoy!