



Yankee Noodle Cabbage Slaw

- 1 small Napa cabbage
- 1/3 cup or 6 green onions, chopped
- 1/2 cup slivered almonds
- 2 Tablespoons sesame seeds
- 1 (3 oz) package Chicken flavor Ramen Noodle Soup, divide
- 2 Tablespoons peanut oil

Dressing:

- 1/4 cup apple cider vinegar
- 1/4 cup peanut or olive oil
- 1 Tablespoon sesame oil
- 2 Tablespoons granulated sugar
- 1 Tablespoon soy sauce
- Packet from inside Chicken flavor Ramen Noodle Soup
- 2/3 cup mandarin orange segments, drained
- 1/3 cup chopped roasted red peppers

Shred the cabbage; remove any core pieces. Place into large bowl with chopped green onions.

Place almonds in dry hot skillet; sauté stirring often until almost toasted; add sesame seeds; continue to cook until almonds and sesame seeds are toasted. Remove; set aside.

Crush the noodles from package into bite-size pieces; add peanut oil to hot pan; add crushed noodles; lightly sauté until lightly browned. Remove from heat. Let cool.

Add almonds, sesame seeds, and noodles to shredded cabbage.

In a small bowl, whisk all dressing ingredients except oranges and red peppers together to form a dressing. Pour over shredded cabbage; toss to combine. Lightly add orange segments and chopped roasted red peppers.

Serve room temperature or chilled. We like to let the salad marinate in the refrigerator to blend the flavors.

Cook's Note: We found that it can stay covered in the refrigerator several days. Bonnie served oranges that added a delightful flavor and we added some chopped roasted red pepper for that extra color pop.

Inspired by: Bonnie Clark, who served this at a gourmet dinner party, and Karen Adler and Judith Fertig's recipe in "Red, White, and Que"

About the Recipe: This is a recipe that everyone loves. The Napa cabbage stays crispy in tangy vinegar and oil dressing, and almonds, sesame seeds and bits of pasta add a surprise crunch. If you marinate the salad, the noodles will soften slightly. For added flavor, add those juicy oranges and colorful peppers. Serve it with your favorite summer supper.