

# Asian Slaw

**Prep Time: 10**

**Cook Time: 10**

**Ready in: 2 hours**

**Servings: 4**

## **Shopping List:**

	<b>Amount</b>	
Oriental Flavor Ramen Noodles	1	pkg
Slivered Almonds	0.5	cup
Sunflower seeds	0.5	cup
Canola Oil	0.5	cup
Red Wine Vinegar	6	tbsp
Grated Cabbage	8	oz pkg
Sugar	3	tbsp

## **Prep Directions:**

uncooked, crushed

## **Directions:**

1. Brown nuts and dry noodles. (I prefer to do this in 425° oven)
2. Set aside to cool.
3. Combine oil, vinegar, seasoning packets from Ramen, and sugar. Shake very well. This is the dressing.
4. In a large mixing bowl empty the cabbage.
5. Add the cooled nut mixture.
6. Toss well with the dressing.
7. This can be served immediately but is better if it sits in the fridge a while...I've let it sit overnight many times before serving.