

# Napa Cabbage Salad

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## >Ingredients

- 1 large head Napa cabbage
- 5-6 green onions, sliced
- 2 packages Ramen noodles (discard seasoning envelope)
- ½ cup sesame seeds
- 4 oz. (1 stick) margarine
- 1 small package slivered almonds (I use 2)
- ¾ cup vegetable oil
- 2 teaspoons soy sauce (I use 3)
- ¾ cup sugar
- ½ cup vinegar (I use unseasoned rice vinegar)

## >Directions for Dressing

1. Combine oil, soy sauce, sugar and vinegar
2. Mix thoroughly - may mix a day ahead if needed

## >Directions for Salad

1. Rinse and chop the Napa Cabbage.
2. Drain the cabbage on a paper towel in the fridge one day ahead (just to be sure it's mostly dry.)
3. Crush the Ramen noodles and combine with the sesame seeds and almonds.
4. Melt the margarine and mix with the noodles/seeds/nuts and brown in a 350° oven (takes about 15 minutes.)
5. Once the noodles/seeds/nuts are toasty brown, place on paper towels to drain the margarine and cool.
6. In a salad bowl, mix the chopped cabbage, crunchy nut mixture and green onions.
7. Add the salad dressing 15 minutes prior to serving and ENJOY!