



## Chinese Cabbage Salad

**Noodles:** Crush and Sauté until golden brown, 3 pkg Oriental Ramen Noodles in  $\frac{1}{2}$  stick butter, let cool

### **Salad Mix**

2 - 1# bags Dole Cabbage Salad

6 green onions chopped -use all green and white portion

1  $\frac{1}{2}$  cup slivered Almonds

1  $\frac{1}{2}$  cup Sunflower Seeds

### **Dressing**

1 cup Olive Oil

1 cup Sugar

$\frac{1}{2}$  cup Apple Cider Vinegar

$\frac{1}{2}$  tsp Soy Sauce

$\frac{1}{2}$  tsp Pepper

$\frac{1}{2}$  tsp. Salt

2 Season Packets from Ramen Noodles...**remember use 2 not 3!**

**Directions:** Whip salad dressing ingredients together to help prevent separation.

Toss Salad mix with cooled Ramen Noodles and Dressing 10 minutes before serving.

**Variations:** use cashews instead of almonds and add cooked & shredded chicken.