

Ramen Noodle Cabbage Salad

Source: Mary Lynn Boddy

Ingredients	8-10 svg	20 svg	40 svg
Cabbage, Napa	1 head	2 heads	4 heads
Onions, green	1 bunch	2 bunches	4 bunches
Ramen Noodles	1 pkg	2 pkgs	4 pkgs
Almonds, slivered	1 sm pkg	2 sm pkgs	4 sm pkgs
Sesame Seeds	2-3 T	5 T	10 T
Butter or margarine	0.25 c	0.5 c	1 c
Oil, vegetable	0.5 c	1 c	2 c
Sugar, granulated	1/3 c	2/3 c	1-1/3 c
Vinegar, red wine	0.25 c	0.5 c	1 c
Soy Sauce	1 T	2 T	0.25 c

Directions

- Chop cabbage.
- Slice green onions.
- Discard seasoning packet.
- Saute noodles in butter.
- Add almonds, sesame seeds, and onions.
- Cook until noodles are browned. Drain on paper towel.
- Mix together oil, sugar, red wine vinegar, and soy sauce.
- Toss with remaining salad ingredients and serve.