

U The Lexingtonienne U

DAN'S RAMEN NOODLE SLAW

- 1 bag multicolor cole slaw mix
- 1/2 C toasted almonds (I used slivered. You could also use cashews.)
- 1/3 C sunflower seeds
- 1 bundle green onion, finely chopped
- 1 package Ramen noodles (chicken flavor), broken up into small pieces
- 1/2 C vegetable or canola oil
- 1/3 C white vinegar
- 1/2 C granulated sugar
- 1 Ramen noodle seasoning packet

Combine cole slaw, almonds, sunflower seeds, green onion, and Ramen noodles in a large bowl. (You can adjust the amounts however you want -- the above amounts are estimates of what I did.) In a separate smaller bowl, combine oil, vinegar, sugar, and seasoning packet, whisking together. Microwave for about 20 seconds in order to melt the sugar a little. Whisk vigorously until the dressing becomes viscous and well emulsified. Just before serving, pour the dressing over the slaw mix and toss together until well combined. You may not need to use all the dressing, so do a little at a time according to your taste.

