

Chinese Cabbage Salad

- **Prep Time:** 15 Minutes
- **Cook Time:** 5 Minutes
- **Ready In:** 20 Minutes
- **Yields:** 6 servings

"Sesame oil, rice vinegar, shredded cabbage, and crushed ramen noodles make this beautiful salad the perfect accompaniment to your favorite Asian dishes."

INGREDIENTS:

- 2 tablespoons sesame seeds
- 1 1/2 tablespoons rice vinegar
- 1/2 teaspoon sesame oil
- 2 tablespoons white sugar
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/3 cup olive oil
- 4 cups shredded cabbage
- 2 carrots, shredded

- 1 (3 ounce) package ramen noodles, crushed

DIRECTIONS:

1. In a small skillet, toast sesame seeds over medium heat until golden brown and fragrant.
2. In a small bowl, mix together vinegar, sesame oil, olive oil, sugar, salt, pepper, and ramen seasoning packet.
3. In a large bowl, mix together cabbage, carrots, and crushed ramen noodles. Toss with dressing to coat evenly. Top with toasted sesame seeds.