



CULINARY LEARN AND SHARE

Top Ramen Cabbage Salad

Ingredients

Salad

- 1 medium cabbage, finely chopped
- 3/4 cup (175 mL) green onion, chopped
- 2 packages ramen noodles
- 4 tbsp (60 mL) sesame seeds
- 1 cup (250 mL) slivered, sliced almonds (or sunflower seeds)

Dressing

- 3-4 tbsp (45-60 mL) sugar
- 1 tsp (5 mL) salt
- ¼ tsp (1.25 mL) pepper
- 5-6 tbsp (75-90 mL) white vinegar
- 1 cup (250 mL) oil
- 2 chicken or vegetarian flavoring packets

Directions

In small bowl or large measuring cup for liquids, mix together all dressing ingredients and refrigerate.

In a storage bowl, combine cabbage and green onions. Crush ramen noodles into the bowl (bite size pieces).

Toast sesame seeds and almonds over low flame, set aside to cool.

2-3 hours before serving, combine all ingredients to marinade—except for sesame seeds/almonds.

Just before serving, mix in toasted seeds and nuts.



Recipe Source: *Top Ramen Noodle Cookbook* (Prungel & Spyker)



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732.729.0880



replenish@co.middlesex.nj.us