

# Asian Salad

I used to take this salad to our Sunday Potluck Lunches at church. I could chop the greens and place in a Zip-Lock bag the night before. I would mix up the dressing and store it in a glass jar. Then I would brown the crunchy items, let them cool, and put them in a Zip-Lock bag. The salad is easy to transport, then right before serving these three unique mixes can be tossed together quickly and poured into a pretty serving dish. It is pictured on left below.

## The GREENS:

Mix together-

- 1 large head of NAPA cabbage, chopped or shredded
- 5 diced green onions
- 1 small green pepper chopped and diced



## The CRUNCH:

- 1 stick real butter – no substitutions
- 2 packages Oriental flavor Ramen noodles – broken into small pieces (set aside seasoning packets)
- ½ cup sesame seeds
- 1 cup sliced or slivered almonds

Melt butter in large skillet over medium heat. Add noodles, nuts, and sesame seeds. Stir constantly to sauté these ingredients in the butter. When noodles are light golden brown, remove skillet from heat. Tear off 3-4 paper towels and spread crunchy mixture over paper towels to drain and cool.

## The DRESSING:

- ½ cup apple cider vinegar (I've substituted white vinegar in a pinch)
- ½ cup brown sugar
- ¼ cup smooth peanut butter
- 2 Oriental Ramen noodle Seasoning Packets (I avoid MSG, toss the packets and add 2 Tablespoons of Soy Sauce instead)
- Mix all ingredients in a blender or with a mixer until creamy and smooth.

20 minutes before serving, mix the GREENS, the CRUNCH, and DRESSING together and toss lightly.

Variation: Add some diced baked chicken for a complete meal.