



Crunchy Noodle Slaw

This recipe packs a sweet and sour punch with a lot of crunch. Incorporate pomegranates, slivered almonds, dried cranberries or grapes for more color. This salad is best made day of as the noodles will lose their crunchiness if refrigerated overnight.

What you'll need

- 1/2 head of lettuce (shredded)
- 1/2 head of cabbage (shredded)
- 5 oz. Sunflower seed kernels
- 1/4 cup dried cranberries
- 1 pk ramen noodles (crushed)
- 1/2 c. oil
- 4 TBL local honey
- 2 TBL vinegar (white, AC, or rice wine)
- Pinch of Salt and pepper
- 1/2 can mandarin orange segments (drained)

What you'll do

Combine the lettuce, cabbage, sunflower seeds, raisins, and ramen noodles in a bowl and stir until mixed. In a separate small bowl, combine the vinegar, and salt and pepper. Whisk in the Oil. Combine with other bowl of ingredients. Incorporate the mandarin oranges. Enjoy