

Asian Broccoli Slaw

Jacob · 30/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

8

Description

Delicious tangy side dish Allow to sit in the fridge overnight

Ingredients

- - 2 (3 ounce) packages any flavor ramen noodles - ½ cup sunflower seeds - 1 (16 ounce) package broccoli coleslaw mix - ½ cup chopped fresh pineapple - ½ cup chopped fresh cilantro (Optional) - 2 green onions (white and green parts)
- chopped
- or more to taste - ½ cup white sugar - ½ cup cider vinegar - ½ cup olive oil - ½ teaspoon sesame oil - 2 pinches cayenne pepper
- or to taste (Optional) - ½ teaspoon freshly ground black pepper

Instructions

1. Crush the ramen noodles and set the seasoning packets aside. Heat a skillet over medium-low heat. Cook and stir ramen noodles and sunflower seeds in the hot skillet until toasted and fragrant
2. 5 to 10 minutes. Combine broccoli coleslaw mix
3. pineapple
4. cilantro
5. and green onions in a large bowl. Whisk sugar
6. vinegar
7. olive oil
8. sesame oil
9. cayenne pepper
10. black pepper
11. and ramen seasoning packets together in a bowl until dressing is smooth. Pour dressing over slaw mixture and toss to coat. Add toasted ramen noodles and sunflower seeds just before serving. Cook's Notes: Rice wine vinegar
12. red wine vinegar
13. or white wine vinegar can be used in place of the cider vinegar. Vegetable oil can be used in place of the olive oil.