



Crunchy Romaine Salad

Jacob · 30/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

30 mins

Description

This crunchy romaine salad is very easy to prepare and includes a wonderful combination of flavors. Ramen noodles, pecans, and romaine lettuce deliver a ton of crunch.

Ingredients

- 1 cup white sugar - $\frac{3}{4}$ cup canola oil - $\frac{1}{2}$ cup red wine vinegar - 1 tablespoon soy sauce - salt and ground black pepper
- to taste - 1 (3 ounce) package ramen noodles - $\frac{1}{4}$ cup unsalted butter - 1 cup chopped pecans - 1 bunch broccoli
- coarsely chopped - 1 head romaine lettuce
- torn into bite-size pieces - 4 green onions
- chopped

Instructions

1. Add sugar
2. oil
3. vinegar
4. soy sauce
5. salt
6. and black pepper to a jar with a tight-fitting lid; shake until well blended. Set aside. Break ramen noodles into small pieces; set aside. Discard flavor packet. Melt butter in a skillet over medium heat. Add pecans and noodles; cook and stir until browned
7. about 5 minutes. Drain on paper towels; let cool. Toss broccoli
8. romaine lettuce
9. green onions
10. pecans
11. and noodles together in a bowl. Add 1 cup
12. or more
13. dressing; toss to coat. Editor's Note: The nutrition data for this recipe includes the full amount of the dressing ingredients. The actual amount of dressing consumed will vary.