



Bok Choy Ramen Salad

Jacob · 30/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

6

Description

This is an amazing crunchy salad with ramen noodles bok choy almonds and green onions

Ingredients

- - ½ cup canola oil - ½ cup white sugar - ¼ cup red wine vinegar - 2 tablespoons soy sauce - ¼ cup butter - 2 tablespoons white sugar - 2 (3 ounce) packages ramen noodles including flavor packet - ½ cup sesame seeds - 3 ounces slivered almonds - 1 tablespoon soy sauce - 2 large heads bok choy
- chopped - 6 green onions
- chopped

Instructions

1. Combine canola oil
2. sugar
3. red wine vinegar
4. and 2 tablespoons soy sauce together in a bowl. Melt butter in a saucepan over low heat; add sugar and stir until dissolved. Crumble ramen noodles into butter mixture. Stir ramen seasoning packet
5. sesame seeds
6. almonds
7. and soy sauce into noodle mixture; cook until lightly toasted
8. stirring constantly to prevent burning
9. 2 to 3 minutes. Remove from heat. Toss oil and vinegar mixture
10. ramen mixture
11. bok choy
12. and green onions together in a large bowl.