

Mad Hatter Salad

Jacob · 30/09/2024

**Prep Time**

35 mins

Difficult

Medium

Servings

12

Description

This Mad Hatter Salad recipe is a mixture of coleslaw green onions and broccoli combined with a dry mixture and a delicious dressing It creates a wonderful salad that everyone will want more of Great for family church or barbecue gatherings

Ingredients

- - 1 (16 ounce) package coleslaw mix - 1 head fresh broccoli
- cut into florets - 8 green onions
- chopped - ½ cup butter or margarine - 2 (3 ounce) packages chicken flavored ramen noodles - 1 cup slivered almonds - 1 cup unsalted sunflower seeds - ½ cup white sugar - ½ cup vegetable oil - ¼ cup apple cider vinegar - 1 teaspoon soy sauce

Instructions

1. Toss together coleslaw mix
2. broccoli
3. and green onions in a large bowl. Set aside. Melt butter in a large skillet over medium heat. Crumble ramen noodles into a bowl
4. and mix with almonds and sunflower seeds. Sprinkle ramen seasoning packets over top. Add to the skillet; cook and stir until noodles and nuts are toasted
5. about 8 minutes. Combine sugar
6. oil
7. vinegar
8. and soy sauce in a jar with a tight-fitting lid. Seal
9. and shake vigorously to blend. Just before serving
10. combine the slaw mixture with the nuts and noodles. Pour the dressing over all
11. and stir briefly to coat. Molly Cook's Note This can be made ahead of time. Just keep the mixtures separate until serving time. I always put the mixtures in big resealable bags and toss in a big bowl right before serving time.