



Napa Cabbage Salad

Jacob · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

6

Description

This is a yummy crunchy napa cabbage salad with toasted ramen noodles and almond slivers. The bowl is always licked clean at potlucks.

Ingredients

— - 1 head napa cabbage - 1 bunch minced green onions - 1/2 cup butter - 1 (3 ounce) package ramen noodles
— broken - 1 cup slivered almonds - 2 tablespoons sesame seeds - 3/4 cup vegetable oil - 1/2 cup white sugar -
1/4 cup cider vinegar - 2 tablespoons soy sauce

Instructions

1. Gather the ingredients. Finely shred cabbage; do not chop. Combine green onions and cabbage in a large bowl. Cover and refrigerate until ready to serve. Preheat the oven to 350 degrees F (175 degrees C). Make the crunchy topping: Melt butter in a pot. Stir ramen noodles
2. almonds
3. and sesame seeds into the pot with melted butter. Spoon the mixture onto a baking sheet and bake the crunchies in the preheated oven
4. turning often to make sure they do not burn
5. for 5 to 7 minutes. When they are browned remove them from the oven. Make the dressing: Heat oil
6. sugar
7. vinegar
8. and soy sauce together in a small saucepan. Bring the dressing to a boil
9. let boil for 1 minute. Remove the pan from heat and let cool. Toss together cabbage with crunchy topping and dressing immediately before serving. Serve right away or the crunchies will get soggy. Mona