

Best Ramen Noodle Salad

Savannah · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

55 mins

Description

This ramen noodle salad is light and crunchy Its excellent with BBQ chicken This recipe is from my motherinlaw and has been a family favorite for years

Ingredients

- - 2 (3 ounce) packages chicken-flavored ramen noodles
- broken into pieces
- seasoning packets reserved - ½ cup raw sunflower seeds - ½ cup slivered almonds - 1 (16 ounce) package coleslaw mix - 3 green onions
- chopped - ½ cup olive oil - 3 tablespoons white vinegar - 1 tablespoon white sugar - ½ teaspoon ground black pepper

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Spread ramen noodles
2. sunflower seeds
3. and almonds onto a baking sheet. Dotdash Meredith Food Studios Bake noodle mixture in the preheated oven until fragrant and toasted
4. 10 to 15 minutes. Set aside to cool to room temperature. Dotdash Meredith Food Studios Combine coleslaw mix and green onions in a large bowl; sprinkle cooled noodle mixture over the top. Dotdash Meredith Food Studios Make dressing: Whisk olive oil
5. reserved ramen seasoning packets
6. vinegar
7. sugar
8. and black pepper together in a bowl until smooth. Dotdash Meredith Food Studios Pour dressing over noodle mixture and toss to coat. Dotdash Meredith Food Studios