

Asian Cabbage Salad

Savannah · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

6

Description

This Asian cabbage salad is more like a slaw as its made with shredded cabbage and carrots Crushed ramen noodles and toasted sesame seeds give it extra crunch factor Its tossed with a delicious sesame oil and rice vinegar dressing

Ingredients

- - 2 tablespoons sesame seeds - 4 cups shredded cabbage - 2 carrots
- shredded - 1 (3 ounce) package ramen noodles
- crushed - ? cup olive oil - 2 tablespoons white sugar - 1 ½ tablespoons rice vinegar - ½ teaspoon sesame oil - ½ teaspoon salt - ¼ teaspoon black pepper

Instructions

1. Toast sesame seeds in a small skillet
2. shaking frequently
3. over medium heat until golden brown and fragrant. Transfer toasted seeds to a small plate and set aside.
Dotdash Meredith Food Studios Toss together cabbage
4. carrots
5. and crushed ramen noodles in a large bowl. Dotdash Meredith Food Studios Whisk together olive oil
6. sugar
7. vinegar
8. sesame oil
9. salt
10. pepper
11. and ramen seasoning packet in a small bowl until combined. Dotdash Meredith Food Studios Pour over cabbage mixture; toss to coat. Top with sesame seeds. Dotdash Meredith Food Studios