

Asian Crunchy Coleslaw



Ingredients

- 1 bunch green onions, chopped
- 2 10 oz or 1 16 oz bag bag(s) coleslaw mix or chopped cabbage.
- 1/4 cup toasted sesame seeds
- 1 cup toasted sliced or slivered almonds

Dressing

- 2 packages chicken flavored Ramen noodle soup mix seasoning packets
- 1/3 cup olive oil
- 1/3 cup apple cider vinegar (can also use white vinegar or red wine vinegar)
- 1/3 cup sugar
- 1 Tablespoon sesame oil

Instructions

1. Toast almonds and sesame seeds in the oven at 350° for about 10-15 minutes for almonds, and 10 minutes for sesame seeds (gently turning over every 5 minutes for evenness) until they have a nice golden color. Watch carefully to avoid burning. Can also buy them already toasted. Toasting is not necessary and can skip this step.
2. Crunch up the Ramen noodles so they're separated. Empty the Ramen noodles into a large mixing bowl.
3. Add coleslaw mix, chopped onions, almonds, and sesame seeds. Toss gently to mix.
4. Mix together dressing ingredients with a small whisk. Pour over coleslaw mixture and toss to coat. Refrigerate until ready to serve.