

Oriental Salad

Ingredients:

- 16 ounces bagged Cole Slaw (I like the 3-color variety with green cabbage, carrots and red cabbage)
- $\frac{1}{2}$ red onion, finely chopped
- $\frac{1}{4}$ cup sunflower seeds, toasted
- $\frac{1}{2}$ cup slivered or sliced almonds, toasted
- 1 package beef-flavored ramen noodles, crumbled

Dressing

- $\frac{1}{2}$ cup vegetable oil
- 3 tablespoons red wine vinegar
- 3 tablespoons sugar
- $\frac{1}{2}$ teaspoon black pepper
- Seasoning packet of ramen noodles

Directions:

Combine all dressing ingredients in a jar and shake well. Place in refrigerator to chill. Spread sunflower seeds and almonds evenly on a cookie sheet and broil in the oven approximately 2 minutes, or until golden brown. (Watch carefully - it doesn't take long for the nuts to brown!) Set aside to cool. Combine cabbage, onion and crumbled noodles in a bowl and mix well. Add sunflower seeds and almonds. Pour dressing over salad 30 minutes before serving. Enjoy!!

Yield: 6 servings