

Asian Broccoli Slaw

Courtesy of Carole's Creations

Prep Time: 25 minutes

Cooking Time: 5 minutes

Standing time: 2 – 24 hours

Serves: 10

CChints: This is a make-ahead salad.

The longer it sits, the better it gets.

This recipe calls for 2 packages Oriental flavored Ramen Noodles Soup, but if you

only have one Oriental and one chicken flavor in your kitchen, that is fine because you are only going to be using one of the Oriental seasoning packet. The other seasoning can be saved for another use. Broccoli slaw is shredded broccoli with small amounts of red cabbage and carrots and can be found in the produce section of most supermarkets.



2 – 12 ounce bags broccoli slaw

2/3 cup sunflower nuts, 3.75 ounce package

2 – 3 ounce packages Ramen Noodle Soup, Oriental Flavor

2 tablespoons butter

1/3 cup pine nuts

Optional: 1/3 cup purple onion, diced

Optional: 2 green onion, chopped for garnish on top and stored in a bag until needed.

Dressing:

1/4 cup brown sugar

1/4 cup apple cider vinegar

1 Oriental seasoning packet from the package of soup

1/4 cup olive oil

1/4 cup sesame oil

Empty the 2 packages of broccoli slaw, sunflower seeds and optional onions into a very large mixing bowl and set aside.

Put the noodles in a plastic bag and crush them with a skillet or sauce pan. Add the butter to a large nonstick skillet over medium-low heat. Add the noodles and pine nuts to the pan, stirring occasionally for 4-5 minutes while you get started on the dressing. Keep an eye on the noodles and when they turn a golden brown turn off the heat and pour them over the slaw mixture.

In a small mixing bowl, stir together the sugar, vinegar and seasoning together. Stir for a minute to allow the sugar to dissolve slightly. Pour the oils into the small mixing bowl and stir the dressing well.

Pour the dressing over slaw mixture and toss for about 1 minute to coat everything with the dressing. Store in an airtight container in the refrigerator for 2 – 24 hours. Stir occasionally during this time to allow the flavors to blend. Right before serving top with the sliced green onions and enjoy.

This recipe is great with Asian flavored meats and perfect for picnics.