

Asian Coleslaw

2 tablespoons vegetable oil

3 tablespoons white wine vinegar

2 tablespoons white sugar

1 (3 ounce) package chicken flavored ramen noodles, crushed, seasoning packet reserved

½ teaspoon salt

½ teaspoon ground black pepper

¼ cup sliced almonds

½ medium cabbage, shredded

5 green onions, chopped

Preheat oven to 350 degrees

In a medium bowl, whisk together the oil, vinegar, sugar, ramen noodle spice mix, salt and pepper to create a dressing.

Place almonds in a single layer on a medium baking sheet. Bake in the preheated oven 10 minutes, or until lightly brown.

In a large salad bowl, combine the cabbage, green onions and crushed ramen noodles. Pour dressing over the cabbage and toss to coat evenly. Top with toasted almonds.