

## **Ramen Noodle Slaw**

### **Ingredients**

- 1 cup sliced almonds, toasted
- 2 3 oz. packages instant ramen noodles, any flavor with seasoning packets
- 1 lb. green cabbage thinly sliced (about 10 cups)
- ½ lb. red cabbage thinly sliced (about 5 cups)
- 6 green onions thinly sliced white and green parts
- ½ cup white vinegar
- ½ cup extra-virgin olive oil
- 1/3 cup sugar
- 1 tsp. sriracha sauce
- 1 bunch cilantro finely chopped for garnish

### **Preparation**

Toast almonds in skillet over medium heat until golden or bake in oven for 10 minutes at 350°. Break up uncooked ramen noodles into 1-inch pieces.

In large bowl whisk together olive oil, vinegar, sugar, sriracha and both seasoning packets from ramen noodles.

Add half of the green and red cabbage, green onions and almonds. Mix thoroughly with dressing. Add rest of the cabbages, onions and almonds saving some of the almonds for garnish. Mix again coating all the slaw with dressing.

Garnish with cilantro and almonds.