Asian Cabbage Salad

Ingredients:
1 package ramen noodles
1 1/2 Tbsp sunflower seeds
1 tsp oil
1 lb each green and red cabbage, sliced thin
1 carrot, peeled and grated

Dressing:
1/4 cup rice vinegar
2 Tbsp oil
2 Tbsp honey or sugar
2 tsp soy sauce
1/2 tsp sesame oil

Directions:
1. Throw away flavor packet from the ramen; crumble the noodles into a medium bowl.
2. Add sunflower seeds and oil and stir to coat.
3. In a small skillet, toast ramen noodle mixture over medium heat until golden brown.
4. Whisk dressing ingredients together.
5. Mix dressing, cabbage, carrots and ramen together just before serving.

Optional add-ins; adjust to taste:
Green onions - Garlic - Ginger

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