**Silly Noodle Salad** – Serves 6

* 2 bags TJ’s shredded green and red cabbage with carrots
* 1 bag TJ’s shredded brussels sprouts
* 2 packages Ramen noodles (DO NOT use the seasoning packets)
* 1 cup shelled edamame
* 1 avocado, pitted and cubed
* 1 mango (or papaya), peeled, pitted and diced
* ½ cup slivered almonds
* ½ cup scallions, sliced on a bias
* 2 tbsp sesame seeds

Sesame Dressing:

* ½ cup olive oil
* ¼ cup honey
* 2 tbsp fresh lime juice
* 2 tbsp fresh orange juice
* ½ tbsp low sodium soy sauce
* 1 tsp sesame oil
* pinch of salt and black pepper

1. **Heat oven to 425 degrees. Spread the crumbled ramen noodles and almonds out on a baking sheet, and stir a bit to combine. Bake for about 5 minutes, or until the almonds and noodles are slightly toasted and golden.**
2. **Remove baking sheet, and add sesame seeds to pan. Give the mixture a good stir to toss and return mixture to the oven and toast for an additional 2 minutes. Stay nearby and monitor the mixture so you don’t burn it, because that would be a bummer**
3. **Add ingredients (including the vinaigrette) together in a large bowl, and toss until combined.**