

SENSATIONAL SALAD

SERVES EIGHT (8)

Ingredients

1 Medium head of Chinese Cabbage (Nappa or Bok Cho)
1 Bunch of green onions
2 1/2 oz. of sesame seeds
1 pack of sliced almonds (small)
2 packs of Chinese noodles (Oddles of Noodle Soup)
2 cloves of garlic (or more if you want)
oil
2 tablespoon's soy sauce
1/4 cup cider or rice wine vinegar
1/2 cup sugar
3/4 cup oil

This salad is prepared in three steps, the ingredients are listed for each step.

Step 1

1 Medium head of Chinese Cabbage (Nappa or Bok Cho), 1 Bunch of green onions

Rinse cabbage, slice and chop onions and cabbage. Combine these two ingredients in a large bowl and chill until you are ready to prepare the rest of the salad.

Step 2

2 1/2 oz. of sesame seeds, 1 pack of sliced almonds (small), 2 packs of Chinese noodles (Oddles of Noodle Soup), 2 cloves of garlic (or more if you want), oil

Break noodles into tiny pieces, while still in the bags, remove seasoning pack (you do not use it) Saute noodles, sesame seeds, garlic in oil until lightly browned add salt and pepper. Store in refrigerator.

Step 3

2 tablespoon's soy sauce, 1/4 cup cider or rice wine vinegar, 1/2 cup sugar, 3/4 cup oil

Combine and boil for no more than one minute. Store in refrigerator. Just before serving combine all sections and toss gently. You may also add cooked chicken or mandarin oranges.

P.S. or FYI: I skip step 2. I put all ingredients in a tupperware bowl overnight, I make the dressing separately then I add dressing, as needed, to salad for desired salad portions.