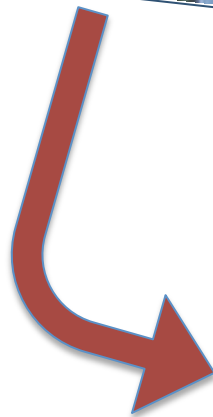


If you're tired of  
the same old  
Ramen, try...

# Asian Cabbage Slaw



Flip over sheet  
for recipe!



# ASIAN CABBAGE SLAW

The Asian version of classic ramen-cabbage slaw features napa cabbage, snow peas, cilantro, almonds, and a tangy rice vinegar dressing. It adds a sophisticated touch to a fancy picnic. **Serves 8**

- 1 head napa cabbage, shredded (about 4 cups)
- ½ cup toasted sliced almonds
- 1½ cups snow peas, sliced crosswise diagonally
- ⅓ cup chopped fresh cilantro
- 3 scallions, sliced
- ⅓ cup seasoned rice vinegar, or regular rice vinegar plus
- 2 teaspoons sugar

- 1 teaspoon yellow mustard
- ½ teaspoon sesame oil
- 2 tablespoons sesame seeds
- 1 package ramen noodles, any flavor

1. In a large bowl, combine the cabbage, almonds, snow peas, cilantro, and scallions. In a small bowl, whisk together the rice vinegar, mustard, and sesame oil. Drizzle the dressing over the cabbage mixture. Add the sesame seeds and toss to combine all the ingredients.
  2. Crumble the ramen noodles into a small bowl (discard the ramen seasoning). Just before serving, stir in the crumbled ramen noodles.
- .....

This recipe is taken from:  
**Ramen to the Rescue Cookbook**  
By: Jessica Harlan  
Published by Ulysses Press in 2011

Book is available at the SKC Library!

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## Your Cook Fred's Notes

- I had almost all the ingredients in the kitchen already, so it meant minimal shopping!
- This recipe paired nicely with jasmine rice and spring rolls for a complete dinner!
- Super healthy!

## Ideas for Next Time

- I'm going to add some fish sauce and lime to enhance the flavor!