

RAMEN NOODLE CABBAGE SALAD (V)

Serves 4-6

Ingredients

1 head napa cabbage*, thinly sliced
1 small head red cabbage*, thinly sliced
*or use a bag of cole slaw mix
1 bag shredded carrots
1/3 C sliced almonds
1 large red bell pepper, thinly sliced
6 scallions, sliced diagonally
1 package ramen noodles - doesn't matter what flavor, you're only using the noodles
Optional: chopped fresh cilantro

Dressing:

2 TBS sesame oil
3 TBS rice vinegar
6 TBS coconut aminos for soy free-GF, tamari for GF or regular low sodium soy sauce
2 tsp garlic powder

Directions

1. Combine all salad ingredients in a large bowl and in a second smaller bowl, whisk all dressing ingredients together. Mix it all together and let it sit in the fridge for at least 30 minutes to an hour, stirring occasionally before serving. Can be made a day ahead and keeps well for 2-3 days.

