

CABBAGE SALAD

This is a good dish to take for outdoor parties if you don't use the chicken: It makes a large quantity of salad, but it does not keep well. It will only stay good for a few days in the refrigerator.

Dressing:

- ½ cup salad oil
- 6 Tablespoons white vinegar
- 4 Tablespoons sugar
- 1 teaspoon ground pepper
- Seasoning from Ramen noodles

Salad:

- 1 head of cabbage, cored and shredded
- 4-5 stalks green onions, chopped, or ¼ cup finely diced onion
- ¼ cup toasted sesame seeds (or more, depending on your tastes)
- 1 package slivered almonds (about 1 cup), toasted (or more, to taste)
- 2 packages Ramen noodle soup, chicken flavor

OPTIONAL: 4 pieces chicken breast (about 12-16 ounces), cooked and diced.
Leave this out if you are taking this salad to an outdoor event where there is no refrigeration.

Crush the Ramen noodles in the package before opening; add the chicken flavor packs to the dressing ingredients. Sesame seeds and almonds can be “toasted” in a dry pan on top of stove. Place salad ingredients in a large bowl. Blend dressing ingredients well and pour over salad. Chill for an hour or more before serving.