**Ramen Noodle Salad**

**Ingredients:**

1/4 Green Cabbage

1/4 Purple Cabbage

1 Carrot

2 Green Onions

1/2 Cup Oil

1/4 Cup Cider Vinegar

1/4 Cup sugar

1/4 Cup Sunflower Seeds (optional)

1/4 Cup Sliced Almonds (optional)

1 Package Ramen Noodles Oriental Flavor

**Directions:**

DAY ONE

1. Thinly slice your cabbage. You need about 4 cups.
2. Shred the carrot using the large side of the grater.
3. Slice both your green onions diagonally into diamond shapes.
4. Mix all the veggies together in a large mixing bowl.
5. Next, for the dressing, measure your oil, vinegar, and sugar into a smaller bowl.
6. Add your packet of Ramen noodle seasoning and mix thoroughly. **NOTE:** you can use other flavors such as pork or mushroom but Oriental flavor seems to work best for this recipe.
7. Add the dressing to your veggies and mix well.
8. Crush your Ramen noodles until they are in smaller pieces, like croutons, and then tape your baggy closed.
9. Cover your bowl with plastic wrap and label everything for the next day.

DAY TWO

1. Stir your salad again before adding the crushed Ramen noodles.
2. Allow the Ramen to soften just a bit for 15 minutes before eating. The Ramen should be softer before eating but still slightly crunchy and easy to chew.
3. Serve into bowls and enjoy!