

Crunchy Asian Ramen Noodle Salad - The Potluck Star You Didn't Know You Needed

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TIME
3 min

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INGREDIENTS

2 packs ramen noodles, crumbled (discard the flavor packets)
... cup vegetable oil
... cup rice vinegar
... cup sugar
1 tablespoon soy sauce
1 teaspoon sesame oil
3 green onions, thinly sliced
1 cup shredded carrots
1 cup shredded cabbage (green, purple, or a mix)
‰ cup slivered almonds
‰ cup sunflower seeds

DIRECTIONS

- 1.** Cook the Ramen: Boil ramen noodles just until tender (about 2-3 minutes). Drain and rinse under cold water to stop the cooking. Set aside to cool.
- 2.** Make the Dressing: In a small bowl, whisk together the vegetable oil, rice vinegar, sugar, soy sauce, and sesame oil. Stir until the sugar dissolves completely.
- 3.** Combine the Veggies: In a large salad bowl, add the cooled noodles, green onions, shredded carrots, and cabbage. Toss lightly to combine.
- 4.** Dress the Salad: Pour the dressing over the noodle-vegetable mixture and gently toss until everything is coated.
- 5.** Add Crunch: Add in the slivered almonds and sunflower seeds. Toss again for even distribution.
- 6.** Let it Rest: Let the salad sit for 10-15 minutes to allow the flavors to meld and the noodles to soak up the dressing.
- 7.** Serve & Enjoy: Serve chilled or at room temperature. Garnish with more green onions or a sprinkle of sesame seeds, if you like.

SWAPS & NOTES

-crunchy, savory, sweet, tangy, and just a touch nutty.
Plus, it keeps beautifully in the fridge, making it ideal for gatherings.

Make it spicy: Add a splash of sriracha or chili garlic sauce to the dressing.

Go nut-free: Swap almonds for roasted pepitas or crunchy chickpeas.

TIPS FOR SUCCESS

Cool the noodles completely before adding the veggies-warm noodles can wilt the cabbage.

Let it sit: This salad gets better with a little rest time before serving.

Toast the almonds and seeds in a dry pan for 2-3 minutes to intensify their flavor.

Double the dressing if you like it saucy or plan to eat leftovers. ?

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