

# Ramen Noodle Salad

## Ingredients

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2 T Unsalted Butter	3 oz Ramen Noodles (instant)
2 T Sesame Seeds	1/2 c Peanuts
1 lb Napa Cabbage (shredded)	1 Carrot (shredded)
1/2 c Green Onions (sliced)	1/4 c Vegetable Oil
2 T Vinegar	1/4 c Sugar
1 T Soy Sauce	1/2 t Sesame Oil
11 oz Mandarin Oranges (drained)	1 T Oyster Sauce
1 1/2 c Chicken (fried, shredded)	1/4 c Cilantro Leaves (chopped)
1 Persian Cucumber (thinly sliced)	

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## Instructions

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1. Combine the oil, vinegar, sugar, sesame oil, oyster sauce, and soy sauce in a jar and shake until the sugar has dissolved. Place in the fridge.
2. Crush the ramen noodles while still inside the package. Remove the seasoning packet. Melt the butter in a medium skillet over medium heat.
3. Add the noodles, peanuts, half the package of seasoning packet and sesame seeds to the melted butter in the skillet. Saute while stirring frequently, until the noodle mixture is golden brown. Remove to a plate and let cool.
4. Combine the cabbage, carrots, mandarin oranges, chicken, cilantro, cucumbers, and green onions in a large mixing bowl. Pour the dressing over the salad and toss well to combine. Add the noodles from the skillet then mix well. Serve immediately.