

Ramen Noodle Salad

Ingredients

2 T Unsalted Butter
3 oz Ramen Noodles (instant)
1/2 c Pumpkin Seeds
2 T Sesame Seeds
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 (shredded)

Instructions

1. Combine the oil, vinegar, sugar, sesame oil and soy sauce in a jar and shake until the sugar has dissolved. Place in the fridge.

2. Melt the butter in a medium skillet over medium heat. While the butter is melting, crush the ramen noodles while still inside the package. Remove the seasoning packet. Add the noodles, pumpkin seeds, 1/2 the package of seasoning packet and sesame seeds to the melted butter in the skillet.

3. 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 and green onions in a large mixing bowl. Pour the dressing over the salad and toss well to combine. Add the oyster sauce and toss again. Add

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the noodles from the skillet then mix well. Serve immediately.