

Legacy Crunch Salad (Oriental Ramen Crunch)

Ingredients

- 1 (16-oz) bag coleslaw mix
- **4 green onions**, thinly sliced
- **1 cup sliced almonds**
- 1 (3-oz) package ramen noodles, **seasoning packet discarded**, noodles crushed

Dressing

- ½ cup vegetable oil
- ¼ cup sugar
- 3 Tbsp rice vinegar (or apple cider vinegar)
- 1 tsp soy sauce

Method

1. In a large bowl, combine coleslaw mix and green onions.
2. In a small saucepan over medium heat, toast the almonds and crushed ramen noodles together until lightly golden and fragrant. Remove from heat and let cool slightly.
3. In a jar or bowl, whisk together oil, sugar, vinegar, and soy sauce until fully blended.
4. Just before serving, add toasted noodle–almond mixture to the salad.
5. Pour dressing over the salad and toss well to coat.

Notes

- Dress right before serving to keep the crunch.
- Sweet, salty, nostalgic — this is the point.
- Disappears first. Always.