

Crunchy Ramen Noodle Coleslaw

Recipe By Bracha Rotberg



Cooking and Prep:  1 h

Serves:  6

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Nine Days

Diet: Vegan, Low Fat,
Vegetarian, Pescetarian

Source: Family Table by
Mishpacha Magazine

I love cooking, but even more, I love to put my own spin on classic recipes. That's how this winner came about!

Ingredients (10)

Dressing

- 2 packets of ramen noodle seasoning
- 3/4 cup oil (use what you like; I used canola)
- 1/2 cup white vinegar
- 1/3 cup sugar

Optional

chopped grilled chicken

Coleslaw

2 packages uncooked ramen noodles

2 and 1/2 ounces (70 grams) sliced almonds (or just a big handful)

3/4 cup sunflower seeds

1/2 cup finely chopped onion (whatever kind you have)

1 bag coleslaw or broccoli slaw

Start Cooking

Prepare the Coleslaw

1. Combine the coleslaw ingredients in large bowl.
2. In a separate bowl, combine the dressing ingredients, mixing well with a whisk until sugar completely dissolves.
3. Pour over noodle mix. Top with chicken, if desired (I kept mine all veggie). Mix to combine.
4. Refrigerate 1–4 hours, depending on how crunchy versus soft you like the noodles. Mix again before serving. Enjoy!

Note:

I went a little light on the oil and sugar measurements. You can also use a little sesame oil as part of your total oil measurement.

Credits

Photography: Hudi Greenberger.

Food Styling: Renee Muller.