

CHINESE CABBAGE SALAD with PEANUT SAUCE

(recipe from [Jamie Cooks It Up](#))

2 pounds nappa cabbage
5 green onions
3 packages ramen noodles
1/2 cup butter
1/4 cup sliced almonds
1/4 cup sesame seeds

Dressing:

3/4 cup peanut oil *
1/2 cup sugar
1/4 cup rice vinegar
2 Tbs. soy sauce

Cut the end off of your cabbage, discarding it. Thinly slice the rest of the cabbage and place it into a large bowl. Slice your green onions and toss them into your bowl.

Carefully crush your ramen noodles while still in their package (you could open them and place in a ziplock bag if preferred). Place butter in a large skillet over medium heat to melt. Add almonds, sesame seed and crushed ramen noodles. Cook, stirring frequently, until everything is toasted well. Set aside.

Combine peanut oil, sugar, rice vinegar and soy sauce for the dressing. Mix well until well combined and sugar is dissolved.

When ready to serve, combine cabbage, ramen noodles and dressing and toss until well coated.

If you cannot find peanut oil, there is a tip for substitution [here](#)

If serving this salad as an entree and adding chicken, increase the dressing by 50% and toss the chicken in the additional dressing prior to adding the chicken to the salad.

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