

Asian Napa Cabbage Slaw

- 3 tablespoons rice vinegar
- 1 teaspoon sugar
- 2 packages Oriental flavor ramen noodles
- 1/2 cup vegetable oil
- 1 head napa cabbage, thinly sliced
- 1/2 red bell pepper, chopped
- 1 cup frozen green peas, thawed
- 3 green onions, sliced
- 1/4 cup dry roasted sunflower seeds
- 1/4 cup slivered almonds, toasted

In a medium bowl, whisk together vinegar, sugar and seasoning packet from one package of ramen noodles. Drizzle in the oil while whisking and set aside. Bring 4 cups of water to a boil in a large saucepan. Add the other seasoning packet and break noodles into 3-4 sections and drop into broth. Cook just until softened and broken apart, using a fork to break up. Remove from broth with a spider or strainer to a large bowl. Add some of the dressing mixture and stir to coat. Add cabbage, pepper, peas and onions with remaining dressing and toss to coat. Don't do this more than a few hours before serving. Just before serving, stir in sunflower seeds and almonds.