



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### CRUNCHY RAMEN NOODLE SALAD

8 cups shredded napa cabbage (about 1 medium head)

1 ½ cups peeled, halved, seeded, and sliced cucumbers

½ cup thinly sliced green onions

2 medium carrots, peeled and shredded

1 can (11 ounces) mandarin oranges, drained

2 packages (3 ounces each) Oriental-flavored ramen noodles

Sesame Dressing (recipe below)

1 cup cashew pieces (optional)

1. In 3-quart bowl, layer cabbage, cucumber, green onion, carrots, and mandarin oranges; refrigerate until ready to serve.
2. Just before serving, crumble noodles over salad (reserve 1 seasoning packet for dressing).
3. Drizzle Sesame Dressing over salad and toss to coat. Top with cashews, if desired.

Makes 10-12 servings.

### SESAME DRESSING

3 tablespoons sugar

3 tablespoons white wine vinegar

3 tablespoons vegetable oil

2 tablespoons dark sesame oil

1 seasoning packet reserved from ramen noodles

1. In small bowl, whisk together sugar and white wine vinegar.
2. Whisk in vegetable oil, sesame oil and seasoning packet until combined.
3. Refrigerate until ready to serve.

Make about ¾ cup.

