

Erin's Crunchy Ramen Salad

Erin has been making this salad for years with her mother, Adele, especially for brunches and holidays. Erin is Sammy's mother. His story is featured on page 174.

👤 8 – 10 servings

🕒 < 30 min

✳️ No

🕒 Bake ramen

SALAD

2 packages (85 g ea) ramen noodles, baked at 350°F for about 5 minutes, then cooled and separated
1 medium (1000 g) head of Napa cabbage, roughly chopped into bite-sized pieces
3 cups salted sesame sticks*
2 cups snow peas, ends trimmed, strings removed, and sliced lengthwise
4 green onions, white and green parts, thinly sliced
1/2 cup sesame seeds, toasted**
1/2 cup slivered almonds, toasted***
6 small mandarins, separated into segments

DRESSING

1/2 cup sesame oil
1/2 cup seasoned rice vinegar
1 tbsp sugar
2 tsp soy sauce
2 tsp ramen seasoning from one ramen noodle packet

FOR THE SALAD & DRESSING

In a large serving bowl, toss salad ingredients together. In a medium bowl, whisk the dressing ingredients together. When ready to serve, drizzle the dressing over the salad and toss to combine.

ERIN'S TIP

*Sesame sticks are crunchy, savoury snack sticks made primarily from wheat flour and coated with sesame seeds. They can typically be found in the snack or nut aisle of your grocery store or in the bulk section at stores that have one.

**In a small dry pan, toast sesame seeds over medium heat for 6 to 8 minutes, until lightly golden. Remove from heat immediately and transfer to a plate to cool.

***In the same small dry pan, toast slivered almonds over medium heat for 2 to 3 minutes, until golden. Remove from heat and transfer immediately to a plate to cool.

