

# Cook's Country

## Ramen-Broccoli Slaw

**SERVES** Serves 6 to 8

**TIME** 20 minutes, plus 30 minutes chilling

### WHY THIS RECIPE WORKS

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We started this Ramen-Broccoli Slaw recipe by toasting the almonds in a dry skillet over medium heat until golden to intensify their flavor.



### INGREDIENTS

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#### *Dressing*

- ½ cup sugar
- ⅓ cup white vinegar
- ½ cup vegetable oil

#### *Salad*

- 1** bag broccoli slaw mix (12 ounces)
- 2** packages instant ramen noodles (3 ounces each), crushed, flavor packets reserved
- 4** scallions, sliced thin
- 1** cup sunflower seeds, shelled, roasted
- 1** cup slivered almonds, toasted

### BEFORE YOU BEGIN

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**\*** This recipe will work with any flavor of ramen noodles, but Sami prefers the beef spice packet. Broccoli slaw is available alongside the lettuce in supermarkets

### INSTRUCTIONS

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- 1** For the dressing: Whisk sugar and vinegar in medium bowl until sugar dissolves. Gradually whisk in oil.
- 2** For the salad: Combine broccoli slaw, ramen and flavor packets, scallions, sunflower seeds, and almonds in large bowl. Drizzle dressing over salad and toss until well coated. Refrigerate salad, covered, for at least 30 minutes or up to 2 hours. Toss salad again before serving.

