

Asian Ramen Salad

Servings: 4 to 6; 30 minutes

Make vinaigrette

In a bowl, whisk together oil, rice vinegar, soy sauce, hoisin sauce, sesame oil and ginger. Mix until thoroughly combined.

Mix, rest and serve

In a large bowl, toss together vinaigrette, ramen noodles, cabbage, green pepper, cucumber, sunflower seeds and green onions until well combined. Let rest 15 to 20 minutes, then serve.



½ cup **olive oil**

⅓ cup **rice vinegar**

¼ cup **soy sauce**

¼ cup **hoisin sauce**

1 teaspoon **sesame oil**

2 teaspoons **fresh ginger**, minced

2 (3 ounce) bricks **ramen noodles**, broken into pieces

1 (10 ounce) package **cabbage**, shredded

1 large **green pepper**, diced

1 large **cucumber**, diced

½ cup **sunflower seeds**

3 **green onions**, sliced



Illustration by Justin Gilbert |
For The Journal Gazette

