

SERVES: 4-6 PREP TIME: 5 MIN COOK TIME: 5 MIN SKILL LEVEL:





## **INGREDIENTS:**

### For Dressing:

- 1/3 cup granulated sugar
- 1½ teaspoon salt
- 1/2 teaspoon pepper
- 1/3 cup rice wine vinegar
- 1/3 cup sesame oil
- 1/3 cup neutral oil such as vegetable, grapeseed or canola
- 1 teaspoon toasted sesame seeds

# For Salad:

- $1 \ \mbox{(14 ounce)}$  package of coleslaw mix
- $1 \ \mbox{(12 ounce)}$  package of broccoli slaw
- $\ensuremath{\mathsf{2}}$  cups cooked rotisserie chicken, shredded
- $1/4\ {\rm cup}\ {\rm shelled}\ {\rm edamame}$
- 2-3 green onions, sliced
- 2 tablespoons almonds, sliced
- 1 (3 ounce) package ramen noodles, crumbled

# **ITEMS TO GATHER:**

apron large mixing bowl small saucepan measuring spoons measuring cups mason jar with lid tongs





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# GET COOKIN'!

# **INSTRUCTIONS:**

Place all your ingredients and cooking tools on the counter near your cooking area.

**Make the dressing:** Place a small saucepan on the stovetop and add the sugar, salt, pepper and vinegar. Warm ingredients over medium heat until the sugar and salt have completely dissolved. Remove pan from heat and let cool.

**Make the salad:** In a large mixing bowl, add the coleslaw mix, broccoli slaw, chicken, edamame, green onions and almonds.

Before opening the package, break ramen into small pieces by squishing the package many times. Open the package of ramen and discard the seasoning packet. Add crumbled ramen noodles to the large bowl.

After it has cooled, pour the sugar and vinegar mixture from the saucepan into a mason jar. Add the two oils and sesame seeds. Cover mason jar with its lid and make sure it is tightly secured. Shake the jar vigorously for one minute or until the dressing has combined completely.

Pour half of the dressing onto the salad and toss with tongs to combine. Using a clean fork, taste the salad and add more dressing as needed.

Eat immediately or refrigerate for an hour or two, allowing flavors to combine.

# ENJOY!

# HELPFUL HINT:

This salad is always a hit! It's a great item to bring to family gatherings or on a picnic.

# **MY RECIPE NOTES:**