

Crunchy Ramen Salad

Ingredients



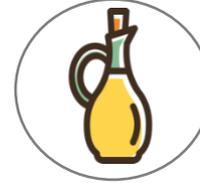
Ramen



Cabbage or Lettuce



Carrots



Oil & Vinegar or Salad Dressing

Instructions

Prep:

Prep Time: 5 minutes

Ingredients:

- 1 pack instant ramen
- 1 head cabbage or lettuce, chopped
- Handful of carrots, chopped or sliced
- ¼ cup oil
- 3 tablespoons vinegar

Optional:

- Add any kind of vegetables you would like! Vegetables like broccoli, spinach, bell peppers, mushrooms, and peas go great with this recipe. You can also use a bag of coleslaw mix for this recipe.
- Add proteins such as chicken, tofu, or hard boiled eggs to the salad.
- Add fruits such as mandarin oranges or apples.
- Add chopped nuts and seeds such as almonds or sesame seeds for an extra crunch.
- Top with fresh herbs such as green onion or cilantro.
- Can make your own salad dressing with oil and vinegar, or use another salad dressing of your choosing. Add sugar, honey, or maple syrup to the oil and vinegar mix if you like your dressing to be sweeter. Add some red pepper flakes, ground ginger and garlic powder to the dressing for extra flavor. Add some mayonnaise to the dressing for a creamier consistency.

Cook:

Cook Time: 5-10 minutes

Instructions:

1. Prepare the dressing first by combining the oil, vinegar, and anything additional to a bowl. Stir the ingredients in the bowl until combined. Salt and pepper to taste. Add any other additional seasonings to the dressing as you see fit.
2. Slice the cabbage or lettuce and other vegetables into thin strips. Add the vegetables and other ingredients to a large bowl and set aside.
3. Before opening the package of ramen, crush the noodles using a utensil or your hand. Discard the seasoning and add the crushed noodles to the bowl of vegetables.
4. Add any additions to the salad here such as proteins. Pour the dressing over the salad ingredients and stir until everything is evenly coated in dressing.
5. Serve and Enjoy!

