

Sesame Sui Choy Salad

1 head **sui choy** washed and coarsely chopped
6 green onions thinly sliced
1 package **ramen noodles** (with ½ of seasoning for dressing)
½ cup (125 ml) sliced **almonds/cashews/hazelnuts**
1/3 cup (80 ml) **sesame seeds**
3 Tbsp (45 ml) **butter/oil**

Options:

orange sections
dried cranberries

Dressing:

1 3/4" piece of **grated ginger**
1/3 cup (80 ml) vegetable oil
1/3 cup rice vinegar
3 - 4 Tbsp (50 ml) **sugar**
3 Tbsp (45 ml) **soy sauce**
1 Tbsp (15 ml) **sesame oil**
½ package ramen seasoning

SAUTÉ ramen in butter one minute.

ADD almonds; sauté one more minute.

ADD sesame seeds; sauté until golden (a further 3 – 6 minutes).

MIX cabbage and onions in large bowl.

MIX dressing ingredients in a 2 cup measuring cup and WHISK.

TOSS dressing with cabbage, then TOSS in nut mix.

Notes:

Serves 6? Can be refrigerated for 2 days. Do not freeze.

This recipe can be easily halved by adding only ½ the head of cabbage, 3 onions and reserving ½ the dressing and nut mixes for a later meal.