



Chinese Napa Cabbage Salad

Recipe from Executive Chef Terry Dox

1 3-ounce package chicken-flavored Ramen Noodles (set seasoning packet aside)
1/4 cup butter
1/2 cup toasted sesame seeds
1/2 cup blanched slivered almonds
1 large head Napa cabbage, shredded
6 green onions, chopped

1/4 cup vegetable oil
1/4 cup rice wine vinegar
1 tablespoon balsamic vinegar
1 tablespoon soy sauce
1 tablespoon sesame oil
1/4 cup sugar

Crush noodles. Melt butter in medium skillet and add noodles. Brown noodles over medium heat. Add sesame seeds and almonds. Stir often to prevent burning. Add seasoning mix from noodles. Cool. Toss in large bowl with cabbage and onions.

Prepare the dressing by whisking together the vegetable oil, rice wine vinegar, balsamic vinegar, soy sauce, sesame oil, and sugar. Pour over salad and serve immediately. Serves 6.

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