

# Crispy Tokyo Bekana Salad

One head or bunch of Tokyo Bekana [this salad can also be made with Bok Choi or Napa cabbage, but Tokyo Bekana is tenderer]

Cilantro to taste

Green onions (scallions) to taste

2 tablespoons red wine vinegar

1 tablespoon rice vinegar

1 tablespoon soy sauce

1/2 teaspoon sesame oil

2 tablespoons canola oil

1 1/2 teaspoon agave syrup or honey

1 teaspoon canola or other mild oil

1 bag ramen noodles (use only the noodles, not the flavor packet)

1/3 cup slivered almonds

To prepare greens, cut the very end of the stems off the Tokyo Bekana stalks. Coarsely chop remaining leaves & stems into 1/2-inch pieces. Chop up the scallions and cilantro and add to the Tokyo Bekana (use as much or little scallion and cilantro as suits your taste).

Mix together all the dressing ingredients in a jar or bottle and shake well (shake again before using).

To prepare the "crunch", lay the unopened bag of ramen noodles on the counter and break them up until they're fully crushed. Heat a skillet over medium-low heat and add 1 teaspoon canola oil. When hot, pour in the noodles (discarding flavor packet) and the almonds. Stirring occasionally, cook till the noodles are golden brown. Combine everything in salad bowl, toss, & enjoy! Serves 2 -4