

RAMEN NOODLE SALAD

14 ounces coleslaw mix
2 (3 ounce) packages dry ramen noodles broken into pieces seasoning packet discarded
1 cup matchstick carrots
½ cup sliced green onions
1 cup slivered almonds, toasted
Dressing

½ cup olive oil
¼ cup rice vinegar
2 tablespoons honey
2 cloves minced garlic
1 tablespoon minced ginger
1 teaspoon sesame oil
Salt and pepper to taste

In a mason jar with a tight fitting lid combine the olive oil, rice vinegar, honey, minced garlic, ginger, and sesame oil. Shake the dressing well to combine. Season with salt and pepper to taste. Break up the ramen noodles and add them to a bowl with the coleslaw mix, carrots, green onions, and toasted almonds. Discard the ramen seasoning packets. Drizzle the salad with the dressing and toss to combine.