

Crunchy Asian Noodle Salad

1/2 Lime, Juiced
1/4 cup Tablespoons Olive Oil
1/4 cup Soy Sauce
1 1/2 Tablespoon Sesame Oil
2 1/2 Tablespoons Brown Sugar
1 teaspoon Fresh Ginger Chopped
2 1/2 cups coleslaw mix (about 5 oz)
1/4 cup sunflower seeds (no shells)
1/4 cup sliced almonds
1 (3 ounce) bag ramen, crushed
2 stalks of scallions, sliced
1/2 yellow or red pepper, sliced thin
a few sprigs of Cilantro, chopped

In a large measuring cup, whisk together lime juice, olive oil, soy sauce, sesame oil, brown sugar and ginger.

In a large bowl, place coleslaw mix, sunflower seeds, sliced almonds, crushed ramen, and scallions and peppers.

Pour oil mixture over the coleslaw mix and toss everything together with a large spatula until everything is coated well. Sprinkle cilantro on top.

Cover bowl with plastic wrap and chill in refrigerator for at least 2 hours.
Serve cold or room temperature