

Japanese Cole Slaw

1 med. head of green cabbage

1/2 cup toasted almond slices

14 to 15 white mushrooms, sliced

1 Tbsp. sesame seeds

1/4 cup raw sunflower seeds

6 green onions chopped

1 cup fresh bean sprouts (opt)

noodles from Ramen Chicken soup mix, crumbled

Cut the cabbage in eighths and feed through the thin slice blade of the Slicer/shredder and empty into a large salad bowl. Add the remaining ingredients and dressing below, and let marinate at least 1 hours in the fridge.

Dressing:

In a 2 cup measure:

1/2 cup salad oil

1/4 cup soy sauce (I use China Lily)

1/4 cup white vinegar

2 Tbsp. water

2 Tbsp. sugar

Seasoning package from Ramen Noodles Chicken Soup mix

Blend thoroughly, and toss through salad.

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