**Oriental Coleslaw**

½ head cabbage finely chopped OR 1 bag prechopped coleslaw 1-2 carrots shredded 1-2 celery stalks chopped

¾ c. scallions chopped ¾ c. slivered almonds 2 Tbsp. sesame seeds 2 Tbsp. butter

1 pkg Ramen noodles (any flavor)

Sauté almonds and sesame seeds in butter until lightly toasted. Keep a close eye on them as they turn brown fast. Add these to the coleslaw and vegies. Crush Ramen noodles and add to coleslaw.

Dressing:

½ c. oil 3 Tbsp. white vinegar 3 Tbsp. sugar ¼ tsp both salt and pepper Flavor pkt from noodles

Mix all dressing ingredients together and let sit for 5 minutes then when ready to pour over coleslaw make sure you mix it well and then pour over and toss well so dressing is incorporated.

Let sit in frig for at least 1 hour before serving.