

Broccoli Slaw

1 lb. broccoli slaw mix	1/2 cup sugar
1 cup sunflower seeds	3/4 cup cooking oil
1 cup sliced almonds	2 pkg. Chicken Flavored
3 green onions, chopped	Raman Noodles, uncooked
1/4 cup vinegar	(save seasoning packets)

Crush the uncooked Raman Noodles and mix with the broccoli slaw, almonds, sunflower seeds, and green onions. For the dressing mix oil, vinegar, sugar, and the two seasoning packets from the noodles.

Pour over the slaw mix. Flavors develop best if refrigerated several hours before serving.

This is an easy recipe to make for a crowd.

I have used white or apple cider vinegar. I have also used vegetable or olive oil. It really doesn't make a huge difference. Broccoli slaw packages have recently been reduced to 12 oz. I use 1 and 1/3 pkgs., or just use one package but reduce the amount of oil and vinegar by a tad. Leave everything else the same.