

Asian Ramen Noodle Salad

Yield: 8 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-salad-recipe-with-ichiban-noodles>

Ingredients:

- 2 packages ramen noodles discard seasoning
- 1/2 cup sliced almonds
- 1 cup edamame shelled
- 12 ounces cabbage coleslaw mix
- 2 cups purple cabbage or just use more cabbage mix
- 1/2 cup matchstick carrots
- 1 bunch scallions greens only, chopped
- 1/4 cup cilantro leaves chopped
- 15 ounces mandarin oranges drained
- 1/2 cup oil such as, canola or vegetable
- 1/2 cup cane sugar honey or agave is fine too
- 3 tablespoons apple cider vinegar or just use more rice vinegar
- 3 tablespoons rice vinegar or just use more apple cider vinegar
- 1 tablespoon soy sauce
- 1 1/2 teaspoons sesame oil
- 1/2 teaspoon garlic powder
- 1/4 teaspoon ground ginger
- 1/2 teaspoon red pepper flakes

Nutrition:

1. Calories: 370 calories
2. Carbohydrate: 39 grams
3. Fat: 22 grams
4. Fiber: 4 grams
5. Protein: 6 grams
6. SaturatedFat: 3.5 grams
7. Sodium: 560 milligrams
8. Sugar: 21 grams

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