

## Recipe

### American Style Asian Cole Slaw Salad

## By

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## Ingredients

- 1 package of coleslaw mix or
  - 4 cups shredded cabbage
  - 2 cups shredded carrot
  - 1 cup shredded red cabbage
- 1 package ramen noodles (look at the ingredients carefully)
- ½ cup sliced almonds
- ½ cup sunflower seeds

### Dressing:

- ½ cup oil
- ¼ cup apple cider vinegar
- ¼ cup sugar
- ¾ tsp salt or 1 tbsp soy sauce
- ½ tsp pepper
- ¼ tsp hing

### Preparation

Mix coleslaw mix and the ramen noodles, broken up. In a small bowl, mix with the sugar, salt, pepper, (if desired, add a little bit chili flakes), vinegar, hing, and oil. Pour over the coleslaw mix and refrigerate for at least 2 hours after you have blended the ingredients well. Just before serving, add the almonds and sunflower seeds (toast the nuts and seeds if preferred).

\*You get use a pre-shredded coleslaw mix bag or chop your own vegetables. Ramen noodles are available in all markets and the noodles give the crunch texture to the dish. Do not use the seasoning that comes with the ramen noodles, unless you can find vegetarian ramen noodles in the Asian market. This is very easy to make and my American colleagues love to make it.

### Serves

4-6 servings

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