

Asian Veggie Salad



Ingredients

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| 2 (3 ounce) packages ramen noodles, crushed | 1 cup blanched slivered almonds |
| 2 teaspoons sesame seeds | ½ cup butter, melted |
| ¾ cup vegetable oil | ¼ cup distilled white vinegar |
| ½ cup white sugar | 2 tablespoons soy sauce |
| 1 cup fresh broccoli florets | 1 cup fresh snow peas |
| 1 head Napa cabbage, shredded | 1 bunch green onions, chopped |
| 1 box Azteca® salad shells, prepared per package directions | |

Directions

In a medium skillet over low heat, melt butter; brown ramen noodles, almonds, and sesame seeds. Cool.

In a medium saucepan, bring vegetable oil, sugar, and vinegar to a boil for 2 minutes; add broccoli and snow peas continue cooking 1-2 minutes.

In a large bowl, combine cabbage and green onions; add the noodle and soy sauce mixtures, toss to coat.

Serve in prepared Azteca® salad shells.