Asian Veggie Salad



Ingredients

2 (3 ounce) packages ramen noodles, crushed

2 teaspoons sesame seeds

3/4 cup vegetable oil

½ cup white sugar

1 cup fresh broccoli florets

1 head Napa cabbage, shredded

1 box Azteca® salad shells, prepared per package directions

1 cup blanched slivered almonds

½ cup butter, melted

1/4 cup distilled white vinegar

2 tablespoons soy sauce

1 cup fresh snow peas

1 bunch green onions, chopped

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.