



## Asian Ramen Salad

Recipe By UNICOI PRESERVES

SERVES: 12

### SALAD:

- ☐ 2 (3 oz.) bags ramen noodles, *crumbled*,  
flavor pack reserved for another use
- ☐ 14 oz. bag tri-color deli coleslaw mix
- ☐ 1 (8 oz.) package shelled edamame,  
*cooked according to package directions*  
*and cooled*
- ☐ 1 red bell pepper, *diced*
- ☐ 1 yellow bell pepper, *diced*
- ☐ 1 orange bell pepper, *diced*
- ☐ ½ cup green onion, *thinly sliced*
- ☐ ½ cup basil, *chiffonade*
- ☐ ½ cup Laura Lynn dry roasted peanuts,  
*chopped*

### DRESSING:

- ☐ ⅔ cup Asian sesame salad dressing
- ☐ 1 tsp. sesame oil
- ☐ 1 tbs. Laura Lynn soy sauce
- ☐ 1 tbs. Laura Lynn honey
- ☐ ½ tsp. kosher salt

### DIRECTIONS:

- ☐ 1. Preheat oven to 425°F. Spread crumbled ramen noodles on a baking sheet. Bake for 5 minutes. Stir and bake additional 2-3 minutes until toasted and golden brown.
- ☐ 2. Combine all salad ingredients in a large mixing bowl.
- ☐ 3. Whisk together all dressing ingredients, then pour over salad. Toss to combine.
- ☐ 4. Serve immediately.

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