

Japanese Salad

Toppings

(Set aside until about to serve)

2	Tbsp	Sesame seeds	<i>Toast 350° > 5 min</i>
1/2	Cup	Sliced Almonds	<i>Toast 350° > 5 min</i>

Salad

(Combine in Large bowl)

1	Head	Cabbage	<i>Chopped (Fork sized pieces)</i>
1	Pack	Mr. Noodles	<i>Crumbled (Not too small)</i>
2	Stalks	Green onions	<i>Chopped</i>
1/2	Lb	Mushrooms	<i>Sliced</i>

Dressing

(Mix together in Jar)

*(Do **not** put on if Salad is to be kept over night.)*

1	Packet	Chicken Seasoning	<i>(from the Mr. Noodles)</i>
1/2	Cup	Oil	
3	Tbsp	Vinegar	
1	Tbsp	Sugar	
1	Tsp	Salt	
1/2	Tsp	Pepper	
1-3	Tbsp	Soya sauce	

Make several hours in advance to allow the flavors to blend.

Drain off extra liquid

Sprinkle with sesame seeds and almonds

This salad will **not** keep well overnight.