

Asian Broccoli Noodle Salad

1 package frozen broccoli sliced up thinly (and only then defrosted) (700 grams)
24 ounces
1 cup shredded carrots (about 2 medium carrots)
6 ounces (170 grams) ramen noodles
1/4 cup peeled, chopped onion **OR** 2 heaping teaspoons minced dried onion
1 clove garlic crushed
1 teaspoon ginger chopped very fine
5 heaping tablespoons white sugar
4 tablespoons vegetable oil
2 teaspoons sesame oil
4 tablespoons cider or rice vinegar
4 tablespoons soy sauce
1 teaspoon salt
1/2-1 cup slivered almonds to top the salad with

Directions:

Slice up the still frozen broccoli and then allow to defrost. Right into a nice sized bowl or container with a sealable lid, grate the carrots. Place half the defrosted broccoli on top of carrots and add the ramen noodles, crushing them with your hands as you go but not in tiny bits - roughly. Place minced onion (fresh or dried), garlic and ginger on top. Add the rest of the broccoli and on that place, sugar, oils, vinegar, soy sauce and salt. Do NOT put almonds on, save till the end. Toss salad till well combined. Snap on the lid and let sit for about an hour. Then flip upside down (make sure it's sealed tightly!) and let sit another hour. When ready to serve, sprinkle almonds on top. This can be let overnight in the fridge very successfully so it's a great make ahead dish. If you want to make it a more substantial dish, add cubed cooked chicken after the salad has marinated 2 hours and noodles are "done".