

Malky's Red Cabbage Salad

For the cabbage mixture:

14 ounces (400 grams) packaged sliced or shredded red cabbage

2-3 chopped scallions

2 tablespoons pumpkin seeds

1 tablespoon sesame seeds

2 tablespoons blanched, slivered almonds

1 package ramen noodles, 3 ounces (85 grams) uncooked

For the dressing/sauce:

1/2 cup (100 grams) oil

6 tablespoons rice vinegar

4 tablespoons brown sugar

1 teaspoon Himalayan salt

Directions:

In a large bowl, layer in the red cabbage, then on top the scallions, then the pumpkin and sesame seeds and the slivered almonds. At this point, if not ready to serve, you can cover the salad and refrigerate. Don't add the ramen till ready to serve. If ready, crumble the ramen over the salad. In a bowl or container, whisk together the oil, rice vinegar, brown sugar and Himalayan salt. Whisk smooth. Pour 3/4 of the dressing over the salad and toss well. If it seems a tad dry, add the rest of the dressing and toss. Toss once more before bringing to the table.