



Sweet and Crunchy Salad

- 2 (3 ounce) packages oriental flavored ramen noodles (save seasoning packs) broken into bite size pieces
- 5 tablespoons butter
- 2 tablespoons sesame seeds
- ½ cup slivered almonds
- ½ cup vegetable oil
- 1 cup white sugar
- 2 tablespoons soy sauce
- 1 (16 ounce) package shredded coleslaw mix
- 1 (11 ounce) can mandarin oranges, drained and cut in half
- 1 (8 ounce) can sliced water chestnut, drained and cut in strips
- 1 red bell pepper cut into thin strips
- 1 bunch green onions, thinly sliced

In a skillet melt butter over medium heat, add broken noodles, and almonds. Sauté until lightly browned add the sesame seeds half way through. Whisk together the oil, sugar, soy sauce and seasoning packs. In a large bowl mix together the noodle mixture, coleslaw, oranges, water chestnuts, green onions and red pepper strips. Pour dressing over salad and toss to coat evenly. Serve immediately or prepare all ingredients ahead and keep separate until ready to serve.