Asian Ramen Salad

1 package dry ramen

3/4 cup sliced almonds

1 head shredded napa cabbage

1/4 head shredded purple cabbage

2 large carrots peeled and sliced thin

4 green onions, sliced

1/4 cup toasted sesame seeds

1/2 cup canola oil

1/4 cup + 2 Tbsp apple cider vinegar

1/2 cup granulated sugar

1 1/2 Tbsp soy sauce

1/2 tsp freshly ground black pepper

1/4 tsp garlic powder

1/4 tsp onion powder

Salt to taste

Whisk together oil, vinegar, sugar, soy sauce, pepper, garlic powder, onion powder and salt.

Crumble ramen noodles and spread onto cookie sheet with almonds. Toast 6-8 minutes at 400.

Toss together cabbage, purple cabbage, carrots, green onions and sesame seeds in a large bowl.

Toss with dressing.

Sprinkle with ramen and almond mixture.