

Oriental Ramen Salad

Crunchy noodles and crisp greens combine for a quick and delicious salad. To make this salad a meal, simply add sliced roasted chicken breast, mandarin oranges and a cold glass of Nestea.

Prep Time: 15 Minutes.

Cooking Time 5 Minutes.



2 tbsp	butter or margarine	30 ml
1 pkg (3 oz)	dry oriental-flavor ramen noodle soup, noodles crumbled and seasoning packet reserved	168 grams
1/2 cup	sliced almonds	125 ml
2/3 cup (5 oz)	Nestlé Carnation Evaporated Milk	166 ml
2/3 cup	vegetable oil	166 ml
3 tbsp	white vinegar	45 ml
2 tbsp	granulated sugar	30 ml
2 pkgs (10 oz ea.)	romaine-radichio salad greens	567 grams
4	green onions, sliced diagonally	

Directions

- 1** Melt butter in large skillet. Add crumbled ramen noodles and nuts; cook, stirring constantly, until noodles are golden. Remove from pan; cool.
- 2** Place evaporated milk, oil, ramen seasoning packet, vinegar and sugar in blender, cover. Blend until smooth.
- 3** Combine salad greens, noodle mixture, green onions and dressing in large bowl; toss to coat well. Serve immediately.

Recipe courtesy of Nestlé