

Broccoli Slaw – Karen Erdos, originally from Sandy Scherer

16 oz. broccoli slaw

1 bunch green onions (or regular onion) chopped

1 medium red pepper

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1 cup sunflower seeds (salted are better)

1 cup sliced or slivered almonds

2 packs ramen noodles (chicken or roast chicken flavor)

3/4 cup vegetable oil

1/4 cup red wine vinegar

1/2 cup sugar

2 packs of chicken flavoring from the ramen noodle packs

Break noodles into large bowl. (the serving bowl is fine).

Add all veggies and nuts listed above.

Combine the oil, vinegar, sugar and chicken flavoring packs.

Mix and pour over the slaw and noodle mixture.

Stir well.

Refrigerate 4-6 hours.

Overnight is OK if needed in the AM.

Very good alone as a side dish or can be used to fill pita pockets.

A little hotter peppers can be added if you want more zip to the recipe.