



Ramen Salad

Ingredients:

- **12.5 oz** Canned Chicken (1 Can)
- **1 Cup** Unsalted Sunflower Seeds
- **16 oz** Coleslaw Mix (1 Bag)
- **2 Packages** Beef Flavored Ramen Noodles
- **1 Tbsp** Chopped Green Onions
- **1 Cup** Peanut Oil
- **½ Cup** White Vinegar
- **½ Cup** Sugar

Instructions:

1. Drain water from canned chicken, then add chicken to a lightly oiled pan set on medium. Cook chicken for 5 minutes.
2. Once chicken is cooked, add it to a large bowl. Add sunflower seeds, coleslaw, and green onions to the bowl and mix ingredients.
3. Smash ramen noodles while in package until they are broken into small bite sized pieces. Add ramen noodles to salad and mix. Save beef seasonings that come with the ramen packages for later.
4. In a bowl, combine peanut oil, white vinegar, sugar, and beef seasoning packets. Mix until the sugar dissolves.
5. Add dressing to salad, serve, and enjoy!