



# Homegrown Favourites

We're sharing some of our own personal favourite recipes fresh from the kitchens of RBG staff and volunteers. Bon appétit!



VEGAN

## Napa Cabbage Salad

### INGREDIENTS

- 2 packages instant vegetable ramen noodles crushed (use seasoning packages in the dressing or substitute with two bouillon cubes)
- $\frac{2}{3}$  cup olive oil
- $\frac{1}{3}$  cup sesame oil
- 6 Tbsp. balsamic vinegar (could use rice or white wine vinegar instead)
- 4 tsp. sugar
- Salt to taste (soup seasonings can be very salty so taste-test it first)
- 1 cup sliced almonds
- 1 cup sunflower seeds
- 1 cup pumpkin seeds
- $\frac{1}{2}$  cup sesame seeds
- 1 large napa cabbage, chopped

### DIRECTIONS:

#### For the dressing:

This dressing can be prepared several hours ahead.

1. Combine noodle seasoning packages (or bouillon cubes), olive oil, sesame oil, vinegar, sugar, and salt.

#### To prepare the salad:

1. Preheat oven to 300 °F.
2. Add sliced almonds, pumpkin seeds, sunflower seeds, and crushed ramen noodles to a baking tray. Toast in the oven for 10-15 minutes, but keep a close eye to avoid burning. Allow to cool.
3. Assemble the salad with the chopped cabbage, toasted nuts, seeds, and noodles, and top with dressing.

**Note:** This salad should be assembled just before serving to avoid noodles getting soft. Serves 16.

From the kitchen of:  
Karin

*I am always asked to bring this specific salad to potlucks and get-togethers. Its a delicious and flavourful dish with the flair of the surprising ingredient – dry ramen noodles.*



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