



Japanese Noodle Salad

Servings: 6-8 | Prep Time: 10 Min.

Serving Suggestions: Add pan fried pot stickers or a favorite protein

Ingredients

- ½ cup reduced-sodium beef broth
- ¼ cup rice-wine vinegar
- ¼ cup toasted sesame oil
- 2 Tbsp. sugar
- Pinch red-pepper flakes
- 2 flavor packets from ramen noodle soup
- 2 pkg. (3 oz size) ramen noodle soup, Soy flavor
- 2 Tbsp. sesame seeds
- 1 pkg. (12 oz size) shredded cabbage or coleslaw mix
- 4 green onions, thinly sliced
- 1 pkg. (16 oz size) potstickers (Trader Joe's has GREAT potstickers)



Instructions:

1. Cook potstickers according to package directions, set aside to cool.
2. In a medium jar with tight-fitting lid, shake first five ingredients and both flavor packets from the noodle package until well blended; set aside.
3. In a small skillet or saucepan over medium heat, toast sesame seeds three minutes, shaking until golden and fragrant; transfer to large serving bowl. (Toasting nuts and seeds intensifies their flavor and adds crunch.)
4. Add the noodle blocks into a zip bag, using a rolling pin or another device "hammer" the noodles into small chunks.
5. Add noodles into the salad bowl.
6. Add toasted sesame seeds, then cabbage, and green onions; drizzle dressing over salad, toss and combine.
7. Add the potsticker and gently fold into the salad.
8. Let salad stand for 15 minutes before serving.
9. Note: If you don't want to use potstickers add strips of oven-roasted chicken or leftover steak, thinly sliced.



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