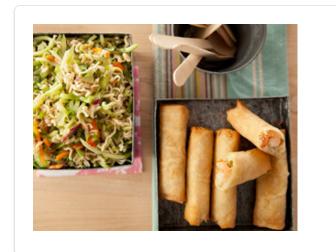


RAMEN NOODLE SALAD WITH SPRING ROLLS

This lighter alternative to fast food will make any lunch a healthy one

Yield: 4 Servings



INGREDIENTS

2 tbsp.	Toasted sesame seeds
1 Unit	green onions, thinly sliced
2 Unit	Orginal Flavor Ramen (noodles only)
4 C	Broccoli slaw mix
2 tsp.	Honey
1 tbsp.	toasted sesame oil
3 tbsp.	Canola Oil
1/4 C	Red Wine vinegar
8 Item	SeaPak Spring Rolls

DIRECTIONS

- Just before serving, stir sesame seeds into slaw. Serve slaw on the side with warm spring rolls.
- Cook Seapak® Spring Rolls according to package directions.
- In a large mixing bowl, add slaw mix and onions. Break up noodles into slaw. Pour dressing over slaw mix and toss to coat. Cover and refrigerate for a minimum of two hours.
- In a small mixing bowl, whisk together the vinegar, oils and honey. Set aside.