



## 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 Original 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

- 1 In a small mixing bowl, whisk together the vinegar, oils and honey. Set aside.
- 2 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.
- 3 Cook Seapak® Spring Rolls according to package directions.
- 4 Just before serving, stir sesame seeds into slaw. Serve slaw on the side with warm spring rolls.