ORIENTAL BROCCOLI SALAD

Submitted by Susan Schwarz

1 bag of shredded broccoli

1 cup toasted almonds

1 cup sunflower seed kernels

2 tsp sesame seeds (optional)

1 bunch scallions, chopped

½ cup olive oil

1/3 cup sugar

1/3 cup apple cider vinegar

2 pkg Ramen Noodles, oriental flavor, including the seasoning packet.

Toss broccoli, almonds, sunflower seeds, sesame seeds (if using) and scallions in a large bowl. Mix rest of ingredients (except for dry noodles) together in small bowl to make a dressing. Pour the dressing over items in the large bowl and then crumble dry noodles over the top and mix well. Refrigerate and serve.