

Chinese Coleslaw

NOTE: Billy and I went watch a Saints game at our friend, Terry's brothers house. Terry's sister-in-law, Annette, made this! Loved it!

2 pkgs. Shredded cabbage
2 bunches green onions
2 pkgs. Chicken flavored Chinese noodle soup
2 cups slivered almonds
½ stick oleo
¾ cups oil
6 Tablespoons rice vinegar
12 teaspoons sugar

Mix cabbage and onions together and refrigerate overnight.

In a jar mix, oil, rice wine vinegar, sugar and seasonings from Chinese noodle soup. Refrigerate dressing.

Sauté almonds in oleo and then let cool. Crush uncooked Chinese noodles. Mix with almonds and refrigerate.

Add dressing, noodles and almonds to cabbage just before serving.