

Coleslaw by Ro

1 1lb pkg. slaw mix
1 bunch green onions
½ cup brown sugar Splenda
1 tsp. light salt soy sauce
1/3 cup apple cider vinegar
1 cup toasted cashew pieces
2 pkgs. Spicy ramen noodle soup mi
¼ cup vegetable oil

In a large bowl, combine the slaw mix and the chopped onions. Toast the noodles (be careful they burn quickly). Combine the toasted noodles with the slaw and onions. Put together the dressing in a shaker container. Shake vigorously until well-mixed. Pour over the slaw mix. Allow to sit for 3-4 hours covered. Since it's vinegar based, on the counter is fine. Before you serve the slaw, sprinkle the toasted cashews over the top. (I served mine separate for the non-nut eaters.)