
Tona's Bok Choi Salad

Slice all

½	large Napa cabbage
½	large Bok Choi (or equivalent baby Bok Chois)
8-10	radishes (optional)
2 c.	chopped broccoli
1 bunch	green onions

Dressing

½ c.	Canola (or Safflower) oil
¼ c.	rice wine vinegar
¼ c.	Balsamic vinegar
6 T.	sugar
¼ tsp.	salt
¼ c.	chopped cilantro
	seasoning packet from noodles

Noodle, seed and nut mixture

1 pkg	Oriental flavor ramen noodles
1 c.	slivered almonds
2 T.	sesame seeds



Combine the sliced veggies in a large bowl. Set aside.

Crush the noodles, add almonds, seeds; place on a cookie sheet. Broil until starting to brown. Watch closely as not to burn seeds. Set aside to cool.

Place all dressing ingredients in a small bowl. In a slow steady stream, add the oil, whisking constantly. Pour over salad veggies, using only as much as you need (you might have dressing left over). Toss well. Just before serving add the noodle, nut and seed mix. Toss well and serve immediately.