



Broccoli Slaw

2 packages chicken flavor ramen noodles

1/2 cup vegetable oil

1/2 cup sugar

1/4 cup cider vinegar

1 package broccoli slaw mix

1 cup dried cranberries

4 green onions, sliced

2 ounces sunflower seeds

2 ounces slivered almonds, toasted

Cook ramen noodles in water, not seasoning package, until just barely cooked. Drain and cool. Mix together seasoning packets from ramen noodles, oil, sugar and vinegar. In large bowl combine noodles, slaw mix, and onions. Pour dressing over the top and chill in refrigerator for several hours. Before serving stir in sunflower seeds and almonds.