

Sally's Spinach Salad

1/2 cup sliced almonds
6 tablespoons sesame seeds
2 packages chicken flavored ramen noodles
1 bunch baby spinach, washed, stemmed and torn
3 green onions, sliced

Dressing:

1/2 cup vegetable oil
6 tablespoons rice wine vinegar
3 tablespoons sugar
1 seasoning packet from ramen soup

In small frying pan, toast almonds until browned. Remove and toast sesame seeds in pan. Remove and cool. Break dry ramen noodles into half-inch pieces. Combine almonds, sesame seeds and ramen noodles and set aside. In large bowl combine spinach and green onions. For dressing, combine oil, vinegar, sugar and flavoring packet in jar and shake until mixed. Just before serving, sprinkle noodle mixture over greens and top with dressing. Toss and serve immediately.