

# Asian Crunch Salad



## Ingredients

1 pack frozen unshelled frozen shrimp

1 tablespoon minced chopped garlic (in jar with water; not oil)

2 packs of Ramen Noodles (throw out the flavor packs)

1 bag coleslaw

1 bag shoestring carrots

1 bag washed snow peas or sugar snap peas

Optional- 1 chopped red pepper, ½ cup of sliced almonds, 8 tbsp. of sesame seeds)

### Dressing:

7 tablespoons rice vinegar

4 tablespoons of sugar or 1 pack stevia

1/2 cup oil

1 tsp. salt

1 tsp. pepper

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## Directions

Run the shrimp under water to defrost and remove the tail. Cook on a pan with cooking spray and some minced chopped garlic.

While shrimp is cooking, make the dressing in the bottom of a big bowl, add the coleslaw, carrots, peas, then break up the ramen noodles and mix in. Add the shrimp, almonds, sesame seeds, red pepper.

Serves 6. Tastes even better as a leftover the next day.