

CRUNCHY ASIAN SALAD

1 envelope Good Seasons Italian Salad Dressing & Recipe Mix
1/2 C sugar
2 T soy sauce
2 (3 oz) Cans LaChoy Rice Noodles **
2 (16 oz) bag coleslaw blend
4 green onions, sliced
1/2 C Planters dry roasted sunflower kernels
1/2 C Planters sliced almonds

Prepare salad dressing mix in a small bowl as directed on envelope.
Stir in sugar and soy sauce.

Combine noodles, coleslaw blend, onions, sunflower kernels and
almonds in large bowl, mix lightly.

Add dressing; toss to coat well. Serve immediately.

**NOTE: If not serving immediately, wait to add Noodles until
just before serving to preserve their crunch!!!!

(Bobbie Badovick)