**Asian Green Salad**  margie\_mansure@ncsu.edu

Serves 6

**Ingredients**

°1/4 cup of olive oil

°2 tablespoons white vinegar

°2 tablespoons white sugar

°1 1/2 tablespoons reduced-sodium soy sauce

°4 - 5 cups salad greens of choice, cleaned and cut bite-sized

°3 green onions, sliced

°1/4 cup slivered almonds, toasted

°2 ounces of Chow Mein noodles

**Instructions**

1. In a glass jar with a lid, add the olive oil, vinegar, sugar, and soy sauce. Close the lid and shake until well mixed.

2. Combine the salad greens, green onions, almonds, and Chow Mein noodles in a salad bowl. Toss with the dressing. Serve immediately.

**Asian Green Salad**  margie\_mansure@ncsu.edu

Serves 6

**Ingredients**

°1/4 cup of olive oil

°2 tablespoons white vinegar

°2 tablespoons white sugar

°1 1/2 tablespoons reduced-sodium soy sauce

°4 - 5 cups salad greens of choice, cleaned and cut bite-sized

°3 green onions, sliced

°1/4 cup slivered almonds, toasted

°2 ounces of Chow Mein noodles

**Instructions**

1. In a glass jar with a lid, add the olive oil, vinegar, sugar, and soy sauce. Close the lid and shake until well mixed.

2. Combine the salad greens, green onions, almonds, and Chow Mein noodles in a salad bowl. Toss with the dressing. Serve immediately.