



Crunchy Romaine Toss Salad

Makes 6 Servings

This recipe was developed using the Safe Recipe Style Guide at SafeRecipeGuide.org

| Ingredients | Directions |
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| <p>½ cup sugar</p> <p>½ cup vegetable oil</p> <p>¼ cup cider vinegar</p> <p>2 tsp. soy sauce</p> <p>⅛ tsp. salt</p> <p>⅛ tsp. pepper</p> <p>1 (3 ounce) package ramen noodles, broken</p> <p>1 small onion</p> <p>2 Tbsp. butter</p> <p>1 ½ cups fresh chopped broccoli</p> <p>1 small head romaine lettuce</p> <p>½ cup chopped walnuts</p> | <ol style="list-style-type: none">1. Wash hands with soap and water.2. In a jar with a tight-fitting lid, combine the sugar, oil, vinegar, soy sauce, salt and pepper. Shake well.3. Break the ramen noodles into pieces. Discard seasoning packet from noodles or save for another use.4. In a small sauté pan, heat the butter on medium heat until melted and sauté noodles in butter until golden.5. Scrub the onion with a clean vegetable brush under running water. Slice the onion.6. Gently rub broccoli and romaine lettuce under cold running water.7. Chop broccoli. Tear the romaine leaves into bite size pieces.8. In a large bowl, combine noodles, broccoli, romaine lettuce and onions.9. Just before serving, toss with dressing and walnuts. |

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