

Asian Cabbage Salad with Oregon Pink Shrimp

8 oz Oregon Pink Shrimp	1/2 cup green onion, chopped
1 package oriental ramen noodles	2 Tbsp toasted sesame seeds
3 cups green cabbage, shredded	Dressing, recipe follows
1/2 cup toasted almonds, sliced or slivered	

Mix together the shrimp, noodles, cabbage, almonds, green onions, and sesame seeds. Right before serving, toss with the dressing and serve.

Dressing

Ramen noodle seasoning packet, (oriental)

1 Tbsp apple cider vinegar

1 Tbsp sugar

2 Tbsp sesame oil

Mix well and refrigerate at least 30 minutes before use. Serves 4

Recipe courtesy of The Oregon Seafood Center, Astoria, OR, www.seafoodschoo.org