

Oregon Pink Shrimp & Cabbage Salad

1 cup Oregon Pink Shrimp
1 package oriental ramen noodles
½ head green cabbage, shredded
½ cup toasted almonds, sliced or slivered
½ cup green onion, chopped
2 tbsp. toasted sesame seeds
Dressing (recipe follows)

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)
2 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, Oregon
www.seafoodschoool.org