

A Sutherland Belle

Crunchy Ramen Broccoli Slaw with Ginger-Sesame Dressing

This crunchy broccoli slaw is built around a bold, sweet-and-tangy dressing that is generous enough to flavor every bite. Fresh broccoli gives the salad more substance, while uncooked ramen and salted peanuts provide the crunch. Add shredded rotisserie chicken to turn it into an easy, room-temperature meal.

INGREDIENTS

Ginger-Sesame Dressing

- ⅓ cup neutral oil, such as avocado or canola oil
- ¼ cup unseasoned rice vinegar
- ¼ cup granulated sugar
- 2 tablespoons soy sauce
- 1 tablespoon toasted sesame oil
- 1 tablespoon finely grated fresh ginger
- ½ teaspoon prepared wasabi
- ¼ teaspoon freshly ground black pepper

Broccoli Slaw

- 1 (12-ounce) bag broccoli slaw
- 1½ cups very finely chopped fresh broccoli florets
- 4 green onions, thinly sliced
- 2 cups hand-shredded rotisserie chicken, optional
- 1 package instant ramen noodles, seasoning packet discarded
- ¾ cup roasted salted peanuts, roughly chopped

INSTRUCTIONS

1. In a small bowl or glass jar, combine the neutral oil, rice vinegar, sugar, soy sauce, sesame oil, ginger, wasabi, and black pepper. Whisk vigorously or cover and shake until the sugar has mostly dissolved.
2. Taste the dressing before adding it to the salad. It should taste noticeably sweet, tangy, salty, and a little stronger than you would want to drink by itself. The broccoli, chicken, and ramen will soften its flavor considerably.
3. Place the broccoli slaw, chopped broccoli, and green onions in a large bowl. Add the shredded chicken, if using.
4. Pour all of the dressing over the salad and toss thoroughly, lifting the ingredients from the bottom of the bowl several times to distribute the dressing evenly.

5. Let the salad stand at room temperature for 20 minutes, tossing once halfway through. This gives the broccoli time to soften slightly and absorb the dressing without becoming chilled or limp.
6. While the salad rests, crush the uncooked ramen noodles into small, bite-size pieces. Discard the seasoning packet.
7. Immediately before serving, add the crushed ramen and chopped peanuts. Toss thoroughly and serve at room temperature.

Cook's Notes

- Finely chop the broccoli florets so they become part of the slaw rather than leaving large, hard pieces throughout the salad.
- Do not toast the ramen. Add it straight from the package for the crisp, familiar crunch associated with traditional ramen slaw.
- The wasabi should not be immediately identifiable. Its purpose is to sharpen the ginger and balance the sweetness. For a more noticeable bite, increase it to $\frac{3}{4}$ teaspoon.
- When chicken is omitted, the salad works as a side dish. With 2 cups of shredded rotisserie chicken, it becomes a light main course for three.

Storage

- The dressing may be prepared and refrigerated in an airtight container for up to 5 days. Shake or whisk well before using.
- The dressed broccoli mixture, without the ramen and peanuts, may be refrigerated for up to 2 days. Store the ramen and peanuts separately and add them immediately before serving.
- Once fully assembled, the salad is best eaten within several hours. Refrigerate leftovers in an airtight container for up to 2 days, understanding that the ramen and peanuts will gradually soften.