

Mandarin Salad Oriental

- 1 (3-ounce) package Oriental-flavored ramen noodle soup mix
- ½ cup sliced almonds
- 5 tablespoons sugar, divided
- ½ cup vegetable oil
- 3 tablespoons white vinegar
- 1 tablespoon chopped fresh *parsley*
- ½ teaspoon salt
- ¼ teaspoon pepper
- 1/8 teaspoon hot sauce
- ½ head iceberg lettuce, torn
- ½ head romaine lettuce, torn
- 5 celery ribs, chopped
- 2 green onions, chopped
- 1 (11-ounce) can mandarin orange sections, drained

Remove flavor packet from soup mix and set aside. Crumble noodles. Bake noodles in a shallow pan at 350 degrees for 10 minutes or until toasted, stirring after 5 minutes. Remove from oven and cool.

Cook sliced almonds and 3 tablespoons sugar in a small nonstick skillet over medium-low heat, stirring constantly, 5 to 6 minutes or until sugar is dissolved and almonds are evenly coated. Remove almond mixture from heat and set aside. Whisk together reserved flavor packet, remaining 2 tablespoons sugar, oil, vinegar, parsley, salt, pepper and hot sauce.

Toss together lettuces, celery and onions in a bowl. Drizzle with dressing; toss. Add noodles, almond mixture, and oranges; toss. Serve immediately. Serves 8.