



# AITKIN FARMERS' MARKET

## Seasonal Recipes

### Crunchy Romaine Toss Salad



FEATURING FROM MARKET WITH ROMAINE LETTUCE



SERVINGS  
8



PREP TIME  
10 min



TOTAL TIME  
10 min

#### INGREDIENTS

1 cup walnuts  
1 package ramen noodles  
1 bunch broccoli  
1 head romaine lettuce  
1/2 cup olive oil  
1/2 cup sugar  
1/2 tablespoon soy sauce  
Salt and Pepper to taste

#### DIRECTIONS

1. In a small skillet, melt butter. Add broken ramen noodles and walnuts. Cook on medium-low heat until brown. Cool on paper towel.
2. In a small sauce pan over medium-low heat, combine red wine vinegar and sugar. Cook just until the sugar dissolves. Remove from heat and cool.
3. Combine browned ramen noodles and walnuts with chopped broccoli and romaine lettuce.
4. Whisk together red wine vinegar and sugar mixture, soy sauce and olive oil. Add salt and pepper to taste
5. Pour dressing over romaine mixture. Toss and serve!

#### NOTES

Can make the dressing in advance and refrigerate until ready to toss salad. Shake before tossing.



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