

NISSIN
Top Ramen

Confetti Bean Salad

from Lynda Sarkisian, Salem SC



Serves 4

Ingredients

- 1 package **Nissin Top Ramen Chicken Flavor** noodles
- 2 cups boiling water
- 1 **2/3** cups cooked or canned red, pinto or pink beans, drained
- 1/2** cup low-fat mayonnaise
- 1/4** cup green pepper, chopped
- 1/4** cup celery, chopped
- 1/4** cup carrots, chopped
- 1/4** cup green onion, chopped
- 2 Tbsp. sweet pickles, diced
- 2 Tbsp. pine nuts, toasted
- Fresh spinach leaves
- Pickle wedges and carrot curls for garnish



Cooking Directions

Remove flavor packets from package. Cook Top Ramen noodles in water for 3 minutes. Drain and cool. In medium-size mixing bowl, combine the cooked Top Ramen noodles with the beans, mayonnaise, green pepper, celery, carrots, green onion, pickles and pine nuts. Sprinkle the flavor packet over tossed mixture and toss again. Cover and refrigerate until well chilled. To serve, spoon mixture onto spinach leaves and garnish.