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*Guy Fieri's Waka Waka Salad*

- 1 cup canola oil
- 1 cup red wine vinegar
- 1 teaspoon minced garlic
- 1 teaspoon minced ginger
- 1/2 packet ramen oriental seasoning
- Pinch salt and freshly ground black pepper
- 1/2 head Napa cabbage, sliced 1/8-inch thick
- 1/4 head red cabbage, sliced 1/8-inch thick
- 1/2 head green cabbage, sliced 1/8-inch thick
- 2 red onions, thinly sliced
- 2 carrots, shredded
- 4 tablespoons chopped cilantro leaves
- 24 wonton skins, fried
- 3 ramen noodle bunches, broken into small pieces
- 3/4 cup Spanish peanuts, finely chopped (I didn't chop, and liked them better this way)

In a large bowl combine oil, vinegar, garlic, ginger, ramen seasoning, salt and pepper. Set aside. In a large bowl, mix cabbages, onions, carrots, and cilantro. Whisk the dressing and pour over the cabbage mixture. Toss thoroughly. (Dress the salad no more than 10 minutes prior to serving.)

Place equal portions of salad on wonton skins and top with ramen noodles and chopped peanuts. Serve immediately.