Recipe: Instant Vegan Ramen

Warning: If you're going to use a glass container, ensure it is heat safe or else it will shatter when it comes in contact with the boiling water.

Ingredients:

- 50 grams rice vermicelli noodles
- 1/3 of a red pepper/capsicum
- 1 spring onion/scallion
- 2-3 tbsp coriander/cilantro
- 1/2 cup frozen peas
- 1 vegan & gluten free stock cube (4.9 grams/.17 ounces)
- 1.5 tbsp sesame seeds
- 2-3 cups boiling water

Method:

Chop your red pepper/capsicum, spring onion/scallion, coriander/cilantro(or another herb of your choice) into small pieces (½ cm in size), cut these approximately the same size so that they cook at the same speed. Place these ingredients along with the noodles, frozen peas, vegan stock cube and sesame seeds into your heatsafe container.

When you're ready to eat pour 2-3 cups of boiling water into your container, mix and let sit for a couple of minutes, then you're ready to eat!