Rainbow Ramen

Ingredients:
- 2 ramen noodle packages (vegan)
- 4 teaspoon vegetable oil
- 4 garlic cloves
- 1 cup of diced bell peppers (red & yellow)
- 1 cup of pre-shredded carrots
- ¼ red cabbage
- 1 lemon (juice & zest)
- 1 cup zucchini
- ½ block of extra firm tofu
- 2 cups of water

Optional toppings: peanuts, cilantro, red pepper flakes, Sriracha sauce, or soy sauce

Instructions:
1. Start by preparing vegetables: dice bell pepper, chop cabbage, measure carrots, slice zucchini thinly into half or quarter moons, mince garlic, dice tofu, and zest lemon then cut in half and juice
2. Turn induction burner on high and add half of the oil. Place tofu into the heated pan and brown each side for 3-5 minutes. After: add garlic and lemon zest (cook for 30 seconds)
3. Stir in vegetables and cook uncovered for 2 minutes, stirring often. Salt and pepper to taste. Take the pan off the heat and set to the side on a heat pad.
4. Add water, broth packets and ramen noodles. Cook for 2-3 minutes until noodles are done. Add vegetables and tofu to broth.
5. Turn off heat. Add lemon juice and salt & pepper to taste
6. Optional: Garnish with chopped peanuts, cilantro, red pepper flakes, Sriracha, and/or soy sauce & ENJOY!