

## MASON JAR NOODLES | SERVES 1

### INGREDIENTS

¼ cup medium firm tofu, cubed  
¼ red or yellow bell pepper,  
thinly sliced  
½ green onion, thinly sliced  
1-2 shitake or button  
mushrooms, thinly sliced  
5 snow peas, thinly sliced  
2.5 tbsp miso paste  
1 bundle glass rice noodles  
Sriracha to taste  
2 cups boiling water  
Dash of sesame oil, cilantro or  
Thai basil, thinly sliced napa/  
white cabbage, thinly sliced  
bok choy (optional)

### METHOD

1. Place all ingredients except boiling water in a wide-mouth mason jar with a lid.
2. Refrigerate until needed, up to 3 days.
3. When ready to eat, pour boiling water over and stir to dissolve the miso paste. Place the lid over and let stand 3 minutes.

### NOTES

For best results, ensure all vegetables are cut very thin and allow the jar to come to room temperature before adding water, as straight from the fridge will cool the water too quickly.