	Calories		
Garlic Parmesan Ramen			
1 pkg ramen (toss the spice packet)	380		
1 tbsp Italian seasoning			
1/4 tsp garlic powder			
1/4 tsp black pepper			
1/8 tsp salt			
Red pepper flakes			
1/4 cup nutritional yeast	80		
20g crushed walnuts	140		
2 tbsp olive oil	260		
	860		
Beans and Rice			
2/3 cup dehydrated beans (pinto or black)	210		
1/3 cup minute rice	160		
1/3 cup nutritional yeast	110		
1/3 cup crushed fritos	160		
2 tsp taco seasoning	20		
1/2 tsp chipotle chili powder			
2 tbsp olive oil	260		
_ 133P 33 3	920		
	020		
Red Curry Couscous			
1/2 cup couscous	325		
1/4 cup coconut milk powder	240		
2 tbsp sliced almonds (20 g)	110		
1 tbsp tomato powder	45		
2 tsp curry powder			
1 tsp ginger powder			
1/4 tsp cayenne powder			
2 tbsp olive oil	260		
2 tosp drive dri	980		
	900		
Shud Domb			
Spud Bomb	120		
1/2 cup instant potatoes			
1 tbsp tomato powder	45		
2 tbsp crushed fritos	80		
1 tbsp sun-dried tomatoes (chopped)	15		
1 tbsp falafel mix	30		
1 tbsp nutritional yeast	20		
2 tbsp crushed nut mix	90		
3/4 oz freeze dried spicy veggies	75		
Spices			
2 tbsp olive oil	260		
	735		

	Calories		
Sun-Dried Tomato Couscous			
1/2 cup couscous	325		
4 pieces sun dried tomato (chopped)	30		
2 tbsp walnuts (20 g)	140		
1.5 tsp Italian seasoning			
1/2 tsp turmeric			
1/2 tsp garlic powder			
1/4 tsp black pepper			
1/8 tsp salt			
Red pepper flakes			
2 tbsp olive oil	260		
	755		
Thai Peanut Ramen			
1 pkg ramen (toss the spice packet)	380		
2 tbsp coconut milk powder	120		
1 tbsp peanuts	50		
1/2 tsp ginger powder			
1/4 tsp red pepper flakes			
1 packet True Lime powder			
1 packet peanut butter	190		
2 tbsp freeze dried spicy veggies	40		
2 tbsp olive oil	260		
	1040		
Tomato Basil Polenta			
3 pkgs instants grits, butter flavor	300		
2 tbsp whole milk powder	75		
1 piece sun-dried tomato (chopped)			
2 tbsp freeze dried spicy veggies	40		
1/4 tsp garlic powder			
1/4 tsp dried basil			
1/8 tsp black pepper		 	
1/4 cup nutritional yeast	80		
1 tbsp walnuts	70		
2 tbsp olive oil	260		
	825		