

🌱VegetationPlantFood
Made fresh in
Lakeland by

Vegetation Plant Food

RAMEN JOY

brown rice ramen	
tofu	
carrot	
kale	Submerge contents
dried mushroom	in boiling water
ginger	and cover with lid.
vegetable bouillon	Let ramen sit for
sriracha	13 minutes then
green onion	stir. Stir from
red cabbage	bottom of container
garlic	to ensure
tamari	seasonings are
edamame	distributed evenly
*contains soy	

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