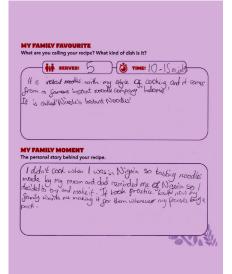
WHY WE LOVED IT

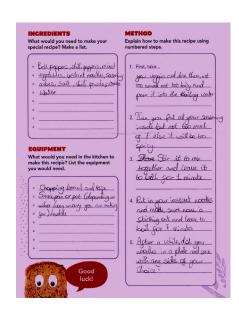
Nicole has brought us a taste of Nigeria! Some food is like a magic spell and it can bring back memories of other times and places. We love how this made Nicole think of Nigeria and so she decided to learn how to make the magic happen herself! She learned how to make the recipe and now she can make it for the whole family!

Nicole's instant noodles uses something you might have in the cupboard to make a whole meal. By adding lots of vegetables and other seasoning like chilli powder she makes it taste like her own. That's very creative!

Do you have any food that brings back memories whenever you eat it?







INFO:

Total time: 15 minutes

Serves: 4

INGREDIENTS:

1 red bell pepper, diced

1/2 onion, diced

100g frozen diced mixed vegetables (like carrots, peas, and sweetcorn)

200g instant noodles

1 vegetable stock cube

450ml hot water

1/4 teaspoon chilli powder (optional)

METHOD

STEP 1

Set a pan on medium heat, add your water, your stock cube and the chilli powder if using and bring to the boil.

STEP 2

Add your frozen veg and cook for two minutes.

STEP 3

Once your veg is cooked, add the onions, bell peppers and your noodles to the pan. Cook for 4-7 minutes, until there is not much liquid left in the pan, but the noodles are soft and cooked through. You might want to add more water if you prefer your noodles more saucy.

STEP 4

Divide between serving bowls and serve with a side of your choice (we like a nice fresh crispy salad!).