



miso soup;

1. (mee-soh soop) *noun*. A simple miso soup with small cubes of tofu and some greens.
2. Produces 2 servings.
3. Preparation 20 mins.
4. Oven temperature set to --.

Ingredients;

1¹/₂ c. water
a few leaves greens*
1 tsp. dashi (optional)

1 Tbsp. miso paste
2 inches of silken tofu
1 scallion green, chopped

*traditional include wakame or kombu seaweed; scallions, bok choy, or other greens

Instructions;

1. In a pot over high heat, begin heating water.
2. Meanwhile, cut greens into thin strips. Cut tofu into cubes of whatever size desired.
3. Once the water is boiling, add miso paste to a small bowl and add a small amount of water. Whisk until combined, then add back to the pot of boiling water.
4. Add the greens and tofu to the pot, and allow to cook until wilted or rehydrated (depending on the greens).
5. Remove from heat and top with chopped scallions as desired. Serve hot.