

Miso Soup

(serves 4)

Ingredients:

3 1/3 cups Dashi stock
4 shitake mushrooms, sliced
1/3 tofu cake, diced
4 Tablespoons red miso
2-3 green onions, sliced

Directions:

1. Dissolve the miso paste with 2 Tablespoons Dashi stock. Mix well.
2. Place remaining stock in a saucepan and bring to a simmer. Add diluted miso.
3. Add the mushrooms and tofu to the soup and simmer until heated through.
4. Garnish with green onions and serve.