

Miso Soup

Japanese · Soup · Easy · 15 min total · Serves 4

The essential Japanese soup — delicate dashi broth with silky miso, tofu, wakame seaweed, and scallions.

Ingredients

- 4 cups dashi stock
- 3 tbsp white miso paste
- 8 oz silken tofu (cubed)
- 1 tbsp dried wakame (rehydrated)
- 3 scallions (sliced)

Method

1. Bring dashi to a gentle simmer. Do not boil after adding miso.
2. Dissolve miso in a ladleful of hot dashi, then stir back into the pot.
3. Add tofu and wakame. Heat through gently.
4. Serve in small bowls topped with scallions.

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