

Miso Soup

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

Classic Japanese soup with miso paste, tofu, wakame, and dashi.

Ingredients

- 4 cups dashi stock
- 3 tbsp miso paste (white or mixed)
- 0.5 lb silken tofu (cubed)
- 1 tbsp wakame seaweed (dried, rehydrated)
- 2 sliced green onions

Method

1. Bring dashi to gentle simmer (do not boil).
2. Add tofu, wakame, simmer 2 min.
3. Remove from heat. Dissolve miso paste in ladle of broth, stir back in.
4. Garnish with scallions. Serve immediately.

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