



Miso Soup

Ingredients

- 4 cups water
- 2 teaspoons dashi granules
- 3 tablespoons miso paste (yellow, white, or red)
- 1 (8 oz) package silken tofu, diced
- 2 green onions, sliced diagonally into ½-inch pieces

Instructions

Step 1

Gather all your ingredients and have them ready for easy access.

Step 2

In a medium saucepan, combine water and dashi granules. Bring to a boil over medium-high heat.

Step 3

Once the broth reaches a boil, reduce the heat to medium. Whisk in the miso paste, stirring until fully dissolved.

Step 4

Add the diced tofu to the pot, gently stirring to combine.

Step 5

Add the sliced green onions to the soup, stirring to separate the layers. Let the soup simmer gently for 2-3 minutes to allow the flavors to meld.

Step 6

Serve hot and enjoy your freshly made miso soup!