



# Recipes

## Soup

### **Mighty Miso Soup**

*Prep Time: 10 minutes*

*Cooking Time: 15 minutes*

*Yield: 4 servings*

#### **Ingredients:**

8-inch piece wakame  
1 medium onion, cut into long strips  
1 medium daikon radish, cut into half moons  
½ block tofu, cut into ½ inch cubes  
5 cups water  
1 to 2 tablespoons miso paste  
2 scallions, chopped

#### **Directions:**

1. Wash wakame, soak for 5 minutes or until softened and cut into 1-inch pieces.
2. Add veggies, wakame, tofu and water to a pot and bring to boil.
3. Reduce heat to low and simmer for 10 minutes.
4. Remove ½ cup of liquid from the pot and stir in the miso to dissolve.
5. Return miso mixture to pot, reduce heat to very low and cook 2-3 more minutes. Do not boil.
6. Garnish with chopped scallion.