



Kitchen Sink Miso Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

1. Miso soup broth: instant, or make it fresh with miso and dashi. If I'm in a hurry, I like to mix an instant miso packet with a bit of white miso. (Which goes together bizarrely well with broccoli)

The rest are all possibilities. Mix and match, combine, experiment.

1. Wakame seaweed
2. Mushrooms chopped small
3. Chives cut small
4. Broccoli florets
5. Quartered cherry tomatoes
6. Poached or boiled egg
7. Other leftover veggies grated or cut small

Instructions

I've been treating miso soup as a kind of liquid pizza--throw in all your leftovers onto that base and you'll get a quick and healthy meal.

Whether I'm using instant or fresh miso broth, I put all the non-miso ingredients in a bowl (except maybe the egg and cherry tomatoes) and then pour the boiling water(if

using instant miso) or boiling broth over everything, so it slightly cooks the other stuff.

Hardly "authentic", but I've had no complaints.