Daikon & Onion Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

1/2 cup of Daikon (Lo Bok)
1 small Sweet Potato
1 small Yam
4 large Celery stalks
1/2 cup White Onion
2-3 Cabbage leaves
5 medium White Mushrooms
1/4 tsp Sea Salt
1/4 tsp Black Pepper
1/4 tsp Garlic Powder
1/4 tsp Ginger Powder
1-2 tsp Light Soy Sauce
handful of grated Mozzarella Cheese
handful of green onion, chopped small

Instructions

This is a peppery and filling soup that really blends the flavours of Daikon, Onion and Celery.

Take a medium sized pot and put 3-4 cups of water in it. Put it on the stove on high heat. Chop all the vegetables into small chunks suitable for taking up with a soup spoon. Add them to the boiling water as you chop them, doing them in order of hardest to softest ingredient, thereby naturally giving the veggies that need to cook most the longer cooking time.

Once all the veggies are in the pot, let it continue to boil for 5-10 minutes more while adding the spices and the soy sauce. Feel free to adjust the amount to taste. *(I went easy on the salt and heavy on the ginger. Suit yourself on this one.)*

When all that remains is the cheese and the green onion, turn the pot down on medium low and leave it for 30 minutes, checking on it every 10 minutes to give it a stir and make sure it doesn't boil over. After you portion it into soup bowls, sprinkle a handful of mozzarella cheese over the top and toss on some green onion slices for garnish. Enjoy! Makes 3-4 portions.

Optional: Toss in 1/2 a cup of diced, cooked meat or poultry.