



# Another Miso Soup

NIBBLEDISH CONTRIBUTOR

## Ingredients

### Soup:

- 1/3 block of tofu. Mid-soft, cubed.
- Some green onions, chopped.
- Dried wakame (seaweed)
- Cut up mushrooms. (Shiitake, whatever you have.)
- Some miso paste.
- A sprinkle of hon dashi dashi granules.
- Water.

## Instructions

1. Put water, dashi and miso into pot. Add the mushrooms.
2. Let it dissolve and simmer. Add in tofu and seaweed.
3. Simmer some more, remove from heat and add green onions.