



15-Minute Miso Soup with Greens and Tofu

By The Minimalist Baker

Prep time: 5 mins Cook time: 10 mins Total time: Total time
15 mins

Ingredients

- 4 cups water
- 1/2 cup chopped green chard or other sturdy green
- 1/2 cup chopped green onion
- 1/4 cup firm tofu, cubed
- 3-4 Tbsp. white miso paste (fermented soy bean paste) with or without bonito (fish flavor, though bonito makes it non vegan- vegetarian-friendly.)
- 1 sheet (1/4 cup) nori (dried seaweed), cut into large rectangles , optional

Instructions

1. Place water in a medium sauce pan and bring to a low simmer.
2. Add nori and simmer for 5-7 minutes.
3. In the meantime, place 3 Tbsp. of miso into a small bowl, add a little hot water and whisk until smooth. Then add to the soup and stir. This will ensure it doesn't clump.
4. Add remaining ingredients to the pot and cook for another 5 minutes or so. Taste and add more miso or a pinch of sea salt if desired. Serve warm.