

Miso Soup

INGREDIENTS

- 4 cups of dashi soup stock
(powdered dashi is available at Japanese specialty stores)
- 1/2 block tofu (cut into small cubes)
- 2 tablespoons miso paste
- 1/4 cup chives, chopped
- Japanese Herbs for garnish



Bring dashi soup stock to a boil in a pan. Add tofu to soup. Scoop out about 1/4 cup of cooked soup stock and place in small bowl.

Add miso paste and mix to dissolve. Add the soup/miso mixture to the pan. Turn off stove and remove pan from heat. (Boiling miso destroys the enzymes and changes the taste.)

Add chives. Place soup into bowls and garnish with any of the Japanese herbs from your AeroGarden.

Serves 4