Miso Soup

Ingredients

- 4 c Water
- 2 t Dashi Granules
- 3 T Miso Paste
- 4 oz Silken Tofu (diced)
- 2 Green Onions (chopped)
- 4 Mushrooms (thinly sliced)
- 1 T Wakame

Instructions

1. Fill a small bowl with water and add wakame seaweed. Let sit for 20 minutes to soften.
2. In a medium pot over medium-high heat, combine dashi granules and water; bring to a boil. Reduce heat to medium, and whisk in the miso paste. Stir in tofu and wakame seaweed then bring to a boil.
3. Add green onions to the soup and simmer gently for 2 to 3 minutes before serving.