

# Miso Soup

## Ingredients

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

## Instructions

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- 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.