

## Miso Soup

### Ingredients/Zutaten

- 4 cups water
- 2 teaspoons dashi granules
- 3 tablespoons miso paste
- 1 (8 ounce) package silken tofu, diced
- 2 green onions, sliced diagonally into 1/2 inch pieces



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<b>Servings/Portionen</b>	2
<b>Cuisine/Küche</b>	Japan
<b>Total Time</b>	

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### Directions/Zubereitung

1. Combine water and dashi granules in a medium saucepan over medium-high heat, and bring to a boil.
2. Reduce heat to medium and whisk in miso paste.
3. Stir in tofu.
4. Separate the layers of green onions, and add them to the soup.
5. Simmer gently for 2 to 3 minutes.

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### Suggested Pairings/Empfohlene Paarungen

- Rice