

MISO AND TOFU SOUP

INGREDIENTS

1 chopped onion
1 garlic clove, diced
1 teaspoon fresh ginger, chopped
8 cups of water
1/3 cup miso paste
1/4 cup soy sauce
1 block of semi-firm tofu, diced
3 carrots cut into thin strips
2 large shiitake mushrooms, thinly sliced
1 bag of baby spinach
Cooked rice vermicelli
Fresh basilic

PREPARATION

1. In a pot, brown onion, garlic, and ginger.
2. Add water, miso, and soy sauce. Bring to boil and stir to dissolve the miso.
3. Add tofu, carrots, and mushrooms. Let simmer for 5 minutes or until the carrots are tender.
4. Add spinach. Let simmer for 2 minutes.
5. Place the cooked vermicelli in a bowl, add the broth and garnish with fresh basil.

Inspired by: <https://www.ricardocuisine.com>

[apainintheheck.org](https://www.apainintheheck.org)

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