

## INGREDIENTS

- 2 cups Dashi
- 2-3 tbsp Miso
- Ingredients of Choice  
(carrots, daikon,  
mushroom, tofu)

## DIRECTIONS

1. Add dashi into a saucepan.
2. Add hard root vegetables in dashi before you boil it. Once boiling, lower the heat and simmer until the vegetables become tender.
3. Soft vegetables (leafy greens, mushrooms, tofu) should be added after dashi is boiling since they require less cooking time.
4. Add small amount of miso at a time. Put miso inside a ladle and slowly add dashi into the ladle to let miso dissolve completely.
5. Once miso is added, don't boil again.
6. Garnish with favorite toppings and enjoy!



Miso Soup

*Dairy-Free | Gluten Free |*

Yield:  
2 Servings

Prep Time:  
10 Min

Cook Time:  
20 Min