

## Homemade Miso Soup

### Ingredients:

Makes 2 servings

- 2 cups dashi
- 2-3 tbsp miso
- Ingredients of your choice (Carrots, daikon, mushroom, tofu)
- Possibilities are endless!!

### Directions:

1. Add dashi into a saucepan.
2. Add hard root vegetables in dashi BEFORE you boil it. Once boiled, lower the heat and simmer until the vegetables become tender.
3. Soft vegetables like leafy green, mushrooms, and 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 the miso dissolve completely.
5. Once you add miso, NEVER BOIL miso soup because it can lose flavor and aroma.
6. Garnish with your favorite toppings, such as green onions. Enjoy!

Recipe derived from: [thenaptimechef.com](http://thenaptimechef.com)