



## **Basic Miso Soup**

6 cups of vegetable broth

1/4 cup dried shiitake mushrooms, crumbled into tiny pieces

1 (6 oz) container of extra firm tofu (I like Wild Wood Sprouted Tofu), cubed into bite sized pieces

1/4 cup miso (use more or less to taste)

2 green onions, chopped

Bring vegetable broth just to a boil, add the dried mushrooms and simmer for 20 minutes to soften. Add the tofu.

Place the miso in a bowl. With a ladle add a cup of the simmering broth to the miso and whisk until smooth and fully combined. Add the miso mixture back to the pot of broth and continue simmering for a few more minutes, careful not to boil.

Add the chopped green onions and serve.