

# Miso Soup

From [Ashley's Cooking Adventures](#)

## Ingredients

6 ounces tofu

2 1/2 tablespoons Miso (fermented soy bean paste)

3 cups Katsuo dashi (fish soup stock)

1 green onion

1/2 cup small mushroom or seaweed (I went with 1/2 cup of each and it was too much)

## Directions

Cut tofu into 1/2 inch cubes. Chop green onions. Heat soup stock in a sauce pan. I did this by heating 4 cups of water and adding in the Katsuo dashi (fish stock). Bring to a boil. Add green onion. Mix miso into soup stock. Add tofu cubes, seaweed, and mushrooms and bring to a boil. Remove from heat and serve in small bowls.