



# MISO SOUP WITH GREENS AND TOFU



## INGREDIENTS

### 24 HALF SERVES

- 6 cups water
- 6 tbsp shiro (white) miso paste
- 1/2 cup chopped green chard or other sturdy green
- 2 small spring onions
- 1/4 cup firm tofu (cubed)
- 1/8 cup wakame seaweed

## INSTRUCTIONS

1. In a medium pot, bring water to boil.
2. Add miso paste, reduce heat and stir gently.
3. Once miso paste is dissolved, add green chard, spring onion, tofu and wakame to the pot and cook on low simmer for 5 minutes.
4. Serve hot in miso bowl.

## FROM THE GARDEN

- Spring onion
- Rainbow chard

