

Miso Soup with Veggies

Swick

Makes 6 servings | Active Time: 20 minutes | Total Time: 25 minutes

Step 1: Making the Soup

- 1/8 small daikon radish (both roots and leaves), peeled, quartered, and thinly sliced
 - 1 small carrot, peeled and sliced to same size as the radish
 - 1/2 cup chopped Chinese cabbage (like Napa or bok choy)
 - 6 cups dashi broth (See Task 16)
 - 3 tablespoons red miso
 - 1 tablespoon vegetable oil
 - 1/3 cup cubed tofu
 - 1/2 cup chopped sweet potato leaves (or other greens)
- In a soup pot, combine all ingredients except tofu and greens and bring to a boil. Immediately turn down heat and simmer for about 15 minutes, or until daikon is soft.
- Add tofu and greens at the very end and immediately turn off heat.