

Red Miso Soup with Spinach and Tofu

Swick

Makes 2 servings | Active Time: 15 minutes | Total Time: 15 minutes

Step 1: Making the Soup

- 2 cups dashi broth
- 2 tablespoons red miso
- 3 tablespoons drained and crumbled firm tofu
- 1 cup Okinawan spinach (edible Gynura, can substitute with other spinach)
- 1/2 cup chopped green onion

Heat dashi broth to a low simmer.

Add all other ingredients, whisk until miso is dissolved, then simmer for 3 minutes.

Serve with rice.