

Easy Miso Soup

In Japan, miso soup and white rice are
part of the traditional Japanese breakfast.

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Ingredients

- 4 cups water
- 1 sheet nori (dried seaweed),
cut into squares
- 3-4 Tbsp white miso paste
- ½ cup chopped green onion
- ¼ cup firm tofu, cubed

Steps for Rad-Kids:

1. In a medium pot, bring 4 cups water to boil and add the nori.
2. Stir together miso and ¼ cup nori broth in a separate bowl until smooth and the miso dissolves.
3. Return miso mixture to the pot, add in tofu and scallions. Simmer for 5 minutes.

TASTE & SHARE!

