

# Miso Soup by Chef Dr. Acooba Scott

## *Acooba's Kitchen*

**Allergens:** None

### **Ingredients**

- 4 cups water
- 1 Edward and sons vegan bouillon cube
- 1 or 2 cloves garlic, crushed
- 1 teaspoon onion powder (optional)
- 1 teaspoon fresh or dried ginger (optional)
- 3 tbsp. white or yellow miso
- 1 package extra firm silken tofu
- 2 cups shredded kale
- 1 sheet toasted nori seaweed
- Chives, green onions or cilantro for garnishing, if desired

### **Directions**

1. Put 4 cups of water into a medium saucepan over low to medium heat.
2. Add the bouillon, along with the garlic, onion and ginger if using, and stir.
3. When warm and the bouillon is dissolved, scoop some of the broth into a small bowl and set aside to cool slightly.
4. Add cubed tofu and shredded kale to the pot.
5. Tear up the seaweed sheet and add to the pot.
6. Remove soup from heat.
7. Stir the miso paste into the reserved broth to make a slurry.
8. Gently stir miso slurry into slightly cooled soup.
9. Garnish with chives, green onions or cilantro as desired.