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Miso Soup with Tofu Recipe

From Setsuko Yoshizuka, Your Guide to Japanese Cuisine.

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Prep Time :

Cook Time :

Type of Prep : Heat

Cuisine : Asian, Japanese

Occasion :

INGREDIENTS:

- 4 cups dashi soup stock
- 1/2 tofu
- 3 tbsp miso paste
- 1/4 cup chopped green onion

PREPARATION:

Put [dashi soup stock](#) in a pan and bring to a boil. Cut tofu into small cubes and add them to the soup. Scoop out some soup stock from the pan and dissolve miso paste in it. Return the soup in the pan. Stop the heat and add chopped green onion. Remember not to boil the soup after you put miso in..
