

# EASY MISO NOODLE SOUP

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## PREP TIME

5 MINS

## COOK TIME

5 MINS

## SERVINGS

1 - 2

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## INGREDIENTS

2 OZ DRY RICE NOODLES  
3 OZ SOFT OR MEDIUM FIRM TOFU, CUBED\*  
1 CUP FRESH SPINACH, WASHED  
1 TB MISO PASTE  
SEASONINGS FOR YOUR TASTE BUDS

\*OTHER PROTEIN OPTIONS GREAT FOR THIS SOUP:  
PEELED SHRIMP, CHICKEN SAUSAGE, TEMPEH.

## INSTRUCTIONS

1. IN A PAN, BRING WATER TO BOIL AND COOK THE RICE NOODLES AND CUBED TOFU FOR 5 MINS.
  2. IN AN EMPTY SOUP BOWL, ADD MISO PASTE AND MIX WITH 3/4 CUP HOT WATER
  3. DRAIN THE NOODLES AND TOFU, AND ADD THEM TO THE SOUP BOWL.
  4. STIR TO MIX CONTENT TOGETHER.
  5. ADD 1 CUP OF FRESH SPINACH TO THE HOT SOUP AND MIX JUST ENOUGH TO WILT THE SPINACH LEAVES.
  6. SEASON WITH PEPPER, HOT CHILI SAUCE, OR A DASH OF SESAME OIL, AND ENJOY!
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