

## Miso soup

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10 cups water  
1 not-beef bouillon cube (e.g., Edwards & sons)  
Handful dried shiitakes  
1-inch knob ginger  
2/3 block extra firm tofu, cubed  
Up to 1 tablespoon red chili flakes, to taste

2 tablespoons chickpea miso  
Handful enoki mushrooms

Chopped green onion, for garnish

Combine water, bouillon, shiitakes, ginger, tofu, and chili flakes in a large pot and simmer for 30 minutes. You can also use a pressure cooker; cook for 30 minutes.

After cooking, stir in the chickpea miso and enoki mushrooms. Garnish with chopped green onion and salt to taste.