

# Vegan Miso Soup

## Ingredients

- 1 piece [kombu](#)
- 5 cups water, divided
- 1 Tbsp dried [wakame seaweed](#)
- 2 green onions, sliced
- 5 Tbsp vegan [miso](#)
- 6 oz silken tofu, cut into small cubes

## Directions

Soak the kombu in 4 cups of water for 1-4 hours.

Soak the wakame in 1 cup of cold water for 5 minutes. Using your hands, squeeze out the water. Put the wakame at the bottom of 4 serving bowls. Top with sliced green onions. Set aside.

Transfer the water and kombu to a saucepan and slowly bring to a boil over low heat. When bubbles start to appear, remove the kombu and turn off heat.

In a bowl, mix the miso with two ladles of kombu broth. Add the mixture to the pot and mix well. Add the cubed tofu.

Warm to desire temperature over medium-low heat, being careful to not let the soup boil. Pour onto serving bowls and serve.