

Simple Miso Soup with Bok Choy and Shiitake Mushrooms (GF,V)

Time: 30 minutes

Ingredients:

2 cloves garlic, minced
1 inch fresh ginger, peeled and minced
3 tbsp white miso paste, gluten-free
6 c water

8 baby bok choy, bottoms removed and cleaned
3.5 oz. sliced shiitake mushrooms, destemmed

Optional:

4 oz. vermicelli rice noodles
Boiling water to cover

Salt and pepper to taste

Directions:

In a large pot or dutch oven pan, combine first 4 ingredients and bring to a boil. Lower temperature to a soft boil for 10 minutes.

Add the baby bok choy and shiitake mushrooms and continue cooking on a soft boil for another 5 minutes.

In a large bowl, pour boiling water over dry vermicelli rice noodles. Let stand for 2 minutes and strain.

Presentation:

Ladle the miso soup into individual soup bowls. Using a fork, twirl the vermicelli rice noodles to gather about 1/4 - 1/3 of a cup. Place in the middle of your miso soup bowl.