Less than 30 minutes Serves 3 Share with friends Share on facebook Share on twitter Share on pinterest Share on whatsapp Share on email Ingredients:

- 4 cups (1L) vegetable stock
- 1 sheet nori, cut into 2cm squares
- <sup>1</sup>/<sub>2</sub> punnet (140g) exotic mushroom mix, sliced
- 1 tsp (5ml) finely grated fresh ginger
- 2 spring onions, chopped
- 4-6 pak choi, sliced
- 1-2 Tbsp (15ml-30ml) red miso paste

## GOOD IDEA

Add tofu cubes along with the veggies for a more hearty meal.

Method:

- 1. Heat vegetable stock and add nori squares.
- 2. Bring to a simmer.
- 3. Add mushrooms, ginger, spring onion and pak choi, and simmer for another 2 minutes.
- 4. Mix miso paste with a little of the hot stock to thin down.
- 5. Stir into soup and check seasoning just before serving.