



# The Average Rose

## **Salmon Miso Soup + Soba**

(serve 4-6)

### INGREDIENTS

- 4 cups water
- 5 sheets kombu
- 2 cloves garlic, crushed
- 1 tablespoon ginger, grated
- 1 cup mushroom, sliced
- 3 tablespoon (gluten-free) white miso
- 1 container firm tofu, sliced in cubes
- 1 fillet salmon, cut into large bite size
- 4 oz soba noodles
- 1 green onion, thinly sliced

### INSTRUCTIONS

1. Put kombu and water into a medium pot over medium-low heat. Slowly bring to a bare simmer for 20-30 minutes, then skim out the kombu and let it rest aside.  
\*do not let it boil or the kombu will become slimy and bitter! \*
2. Add garlic, ginger, miso, tofu, and salmon to the pot. Cover the pot and let it simmer for 3 minutes.
3. While the broth simmers, cook your seasonal veggies and soba noodles
4. Divide noodles into two bowls, add your miso soup with tofu and salmon, and garnish it with green onions, kombu, and veggies. Slurp it loudly and enjoy!