

## Japanese tofu, bok choy and miso noodle soup

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| <p><b>Ingredients</b></p> <ul style="list-style-type: none"><li>• 2 x 200g packets Obento udon noodles</li><li>• 1/3 cup yellow miso paste</li><li>• 1 small bunch baby pak choy, trimmed</li><li>• 2 x 200g packets Japanese-style teriyaki tofu, cut into 1cm cubes</li><li>• 100g button mushrooms, sliced</li><li>• 2 green onions, thinly sliced diagonally</li></ul>   | <p><b>Equipment</b></p> <ul style="list-style-type: none"><li>• knives</li><li>• chopping boards</li><li>• measuring cups &amp; spoons</li><li>• large saucepan</li></ul> |
| <p><b>What to do</b></p> <ol style="list-style-type: none"><li>1. Place noodles in a heatproof bowl. Cover with boiling water. Stand for 1 to 2 minutes or until tender. Using a fork, separate noodles. Drain.</li><li>2. Combine miso and 6 cups cold water in a large saucepan over medium-high heat. Cook, stirring, for 2 minutes or until paste has dissolved. Cover. Bring to the boil. Separate bok choy leaves and stems. Thinly slice stems. Cut leaves in half.</li><li>3. Add bok choy leaves and stems, tofu and mushroom to miso mixture. Cook for 2 minutes or until leaves have just wilted. Divide noodles between bowls. Ladle over miso mixture. Top with onion. Serve.</li></ol> |   |