

## This Ginger Miso Soup Is My Favorite Comforting Vegan Broth Bowl

When the day calls for something



**TIME**  
**25 min**

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**ChefManiac**

### INGREDIENTS

4 cups vegetable broth  
2 tablespoons miso paste  
1 tablespoon soy sauce  
1-inch piece fresh ginger, grated  
2 garlic cloves, minced  
1 block firm tofu, cubed  
2 cups sliced shiitake mushrooms  
2 green onions, sliced  
1 cup bok choy, chopped  
1 tablespoon sesame oil  
Optional: Cooked rice or noodles for serving

### DIRECTIONS

1. ? Step 1: Simmer the Broth: In a large pot, bring vegetable broth to a simmer over medium heat.
2. ? Step 2: Add Miso: In a small bowl, whisk the miso paste with a ladle of hot broth until smooth.
3. Stir the miso mixture back into the pot.
4. ? Step 3: Add Seasoning: Stir in:
5. Soy sauce
6. Grated ginger
7. Minced garlic
8. Simmer for 2-3 minutes to infuse the broth.
9. ? Step 4: Add the Bulk: Add the cubed tofu, shiitake mushrooms, and green onions.
10. Simmer gently for 10 minutes.
11. ? Step 5: Finish and Serve: Stir in the chopped bok choy and simmer for 5 minutes until just wilted.
12. Drizzle in sesame oil.
13. Serve hot on its own or poured over cooked rice or noodles.

### SWAPS & NOTES

Tofu: Use silken tofu for a softer texture, or crispy baked tofu for contrast.

Mushrooms: Swap shiitake for cremini or oyster mushrooms.

Broth base: Dashi broth adds even more umami if you're not strictly vegan.

Add-ins: Spinach, nori strips, or even a soft-boiled egg (if not vegan).

### TIPS FOR SUCCESS

Don't boil after adding miso: High heat can kill its probiotic benefits.

Use low-sodium broth: Adjust soy sauce and salt to taste.

Grate ginger fresh: It makes a big difference in aroma and flavor.

Meal prep tip: Cube tofu and slice mushrooms ahead to cut prep time in half.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/this-ginger-miso-soup-is-my-favorite-comforting-vegan-broth-bowl/>