



COCONUT-MISO MUSHROOM SOUP

Active time: 20 minutes

Total time: 30 minutes

Serves 4 to 6

Ingredients:

- 12 ounces cremini or button mushrooms, thinly sliced
- Kosher salt and freshly ground white pepper (can substitute black pepper)
- 2 teaspoons vegetable oil
- 4 scallions, white and light-green parts chopped (about $\frac{1}{2}$ cup), tops thinly sliced for garnish
- 4 teaspoons minced fresh ginger (about a $1\frac{1}{2}$ inch piece)
- 1 tablespoon minced garlic
- 1 tablespoon white or yellow miso
- 2 $\frac{1}{2}$ cups vegetable broth, plus more as needed
- 1 can (13.5 ounces) coconut *milk* (not coconut cream)

- 1) Cook mushrooms and 1 teaspoon salt in a large, dry saucepan over medium heat, stirring occasionally, until mushrooms collapse, darken slightly, and most of the moisture cooks out, about 12 to 15 minutes.
- 2) Add oil and chopped scallions, and cook until tender, about 2 to 3 minutes.
- 3) Stir in ginger, garlic, and miso and cook just until fragrant, about 30 seconds.
- 4) Add broth, and bring to a boil. Reduce heat to low, and simmer 5 minutes.
- 5) Reserve 2 tablespoons coconut milk, then add the rest to a blender with mushroom mixture, working in two batches if needed, and puree until very smooth, about two minutes. For safety, blend with blender cap OFF, and the hole COVERED with a kitchen towel, to allow steam to escape.
- 6) Return mixture to saucepan and bring to a simmer over medium heat. If a thinner soup is desired, stir in more broth, a little at a time.
- 7) Season with salt and pepper, and serve.
- 8) For an optional garnish, drizzle individual bowls with the remaining coconut milk and sprinkle with the scallion tops. If desired, before making the soup, you can lightly sauté very thinly sliced mushrooms for additional garnish.

