

Crock Pot Miso Soup



Restaurant quality soup,
only easier, cheaper and
more delicious!

Why go out to eat when you can stay in?! This week I'm working on Asian inspired dishes that are easy to make and taste like take-out– only healthier! Today's soup is super easy. So much so, that you should never actually order it in a restaurant, it's so much better to make at home. I add a couple more vegetables to my miso soup so that it's a more filling appetizer or the start of a great main dish. You can add thin egg noodles, vermicelli noodles, or rice to this soup to make it a complete meal in itself. Don't let the tofu fool you; this isn't a crunchy, earthy food, it's the same thing you order in a restaurant, only better for you! Enjoy. ☐

Crock Pot Miso Soup

Serves 6-8

Prep time: 10 minutes

Cook time: 6 hours

6 c. water

4 T. white miso paste

1 zucchini, cut horizontally and then sliced into half moons

2 cloves garlic

1 12 oz package, extra firm tofu, drained and cut into

small cubes

1/2 c. green onions (about 3 inches of the white/green parts),
sliced into rings

1 100g package of enoki mushrooms, cut off the base

Put water and miso paste into crock pot and stir until dissolved. Add zucchini, garlic, and tofu. Cook on low for 6 hours. Add green onions and enoki mushrooms about 20 minutes before cook time is complete. Serve immediately.

Crock Pot Pattypan Squash Salad



While this vegetable might look like a flying saucer, pattypan squash is a wonderful seasonal favorite!

Summer is almost here which means it is officially BBQ season!

I love starting side dishes in my crock pot and then finishing them with fresh veggies and herbs. So for this past weekend's festivities, I picked up some pattypan squash at my local farmer's market. I think they are so cute and fun to eat! I also like them better than regular yellow squash because in a pattypan, the seeds are much smaller. The shape of the vegetable sort of resembles a flying saucer or a spin-top toy.

If you get really small pattypan squash, you can just cook them whole, which is a beautiful presentation. But I bought bigger ones, so I went ahead and cut them up into bite-sized cubes. The prep for this dish was so minimal, I had it done in about a minute.

You can use this vegetable in a number of different ways. It holds its texture well when steamed or stir-fried. I cooked it in the crock pot while I ran some errands and then let it cool completely before mixing it into my salad.

Happy summer BBQs!



Try this side dish at your next summer BBQ!

Crock Pot Pattypan Squash Salad

Serves 10-12 sides dishes

8 Pattypan squash, three-inches in diameter each

2 T. butter

2 green onions, diced

1/3 c. banana pepper rings (hot or mild)

1 8 oz. jar of marinated artichoke hearts (DO NOT DRAIN!)

1 c. sliced carrots

1/2 c. shredded gouda cheese

Cut squash into bite size pieces and put in crock pot, add 2 T. butter distributed across vegetables and cook on low for two hours. Let cool, then mix with remaining ingredients and chill for 2-4 hours. The marinade from the artichoke hearts serves as your dressing.

Crock Pot Hot and Sour soup

I had three reasons for creating crock pot hot and sour soup this week...

1. Chinese New Year was on Monday and I forgot to order takeout.

2. I've been trying to do at least one meatless meal each week.

3. Hot and sour soup is amazing for clearing up a stuffy nose and a winter cold!



As with all my soups, I like more “stuff” than “broth” so my hot and sour soup is more crowded than what you get at a Chinese restaurant, but I think you’ll like this as a full meal and not just an appetizer. Plus, it can be made completely vegetarian and I think it’s

gluten-free, so this is a great dish if you are cooking for people with food limitations.

If you didn’t get a chance to celebrate the Chinese New Year either, then whip up a quick batch of this hot and sour soup to start the year out like a fire-breathing dragon! (but you don’t need to make it that spicy if you don’t want!)

3 oz. shiitake mushrooms (I bought a 6 oz. jar of mushrooms in liquid and used half)

2 cups baby carrots, quartered

3 medium green onions, sliced

3 cups bok choy, chopped

4 c. low-sodium chicken broth

1/3 c. rice vinegar

1 T. soy sauce

1 t. ground ginger

1 t. sesame oil

2 t. sriracha sauce (Asian red pepper sauce, also sometimes called rooster sauce)

1 package extra-firm tofu, drained and cut into half-inch cubes

Put all ingredients EXCEPT TOFU into crock pot and stir into mixed. Cook on high for 3-4 hours (or until carrots are soft enough) then add cubed tofu and cook for one more hour.