

POM POM MUSHROOM BOWL



Ingredients (makes 8 servings):

- 1½ C Textured Soy Protein (TSP)
- 1 C diced tomatoes
- 2 tsp bamboo shoots in chili oil
- 1 tsp chili sauce
- 1½ C monkeyhead mushrooms
- 1 pack of noodle (any style, optional)
- 1 pack of tofu (optional)
- 1½ liter water
- 2 stalks of green onions, sliced

Directions:

1. Soak TSP in warm water for 30 minutes, then squeeze the water out of the TSP
2. Put the soaked TSP, tomatoes, bamboo shoots, chili sauce, mushrooms, and water in a big pot.
3. Bring the water to a boil, then turn to low heat and simmer for 20 minutes
4. Bring the heat back to high, bringing the soup to boil again, then add the noodles
5. Cook until noodles become soft
6. Sprinkle with sliced green onion and serve