



## Chipotle Vegetable Soup

This recipe makes a large pot of soup. It will keep in the refrigerator for about a week or you can freeze it in individual servings. Watch for the chili powder/chipotle combination if you don't want too much heat or spice.

Cook the following in 2 Tbsp olive oil on medium heat for 5 minutes:

- 1 medium onion, chopped
- 4 large cloves garlic, chopped

Add:

- 1 Tbsp dried oregano
- 1 tsp chili powder
- 1 Tbsp dried cumin
- 1 cup chopped cilantro stems and leaves

Cook another minute while stirring.

Add:

- 1 container vegetable broth
- 3 cups water
- 1 can fire roasted diced tomatoes with Mexican chiles (or regular tomatoes)
- 1-2 cups largely diced cauliflower
- 2 cups large sliced carrots
- 1 cup green beans, cut in 1 inch pieces
- 1 cup sliced yellow or green zucchini

Cook for 10 minutes on medium heat.

Add:

- 2 cups frozen or fresh corn
- 3 cups chopped greens (swiss chard, spinach, collards, or kale)

Cook 10 minutes.

Add:

- Salt/pepper to taste
- Juice of 1 lemon (more if desired)
- 1 cup fresh green salsa (optional)