Mexican Soup

Ingredients

4 cups vegetable broth (follow directions on can)
2 cans diced tomatoes
2 tsp olive oil
2 onions, chopped
8 cloves garlic, minced
1 red capsicum chopped
4 large potatoes peeled and chopped
4 carrots peeled and chopped
1 Tbsp paprika
1/2 tsp chili powder
1/2 tsp ground coriander
1/2 tsp ground cumin
2 bay leaves
pinch ground cinnamon
1 lime, cut into wedges
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Method

You will need to clean and peel all of your vegetables for soup and then dice every vegetable into small bite size pieces.

Heat a pot over medium heat and add olive oil. Add diced onions and stir. Keep stirring until the onions start to stick and add 1 tablespoon of the vegetable stock. Repeat this step, stirring often for 10 minutes, deglazing pan every so often with a small amount of vegetable stock. Cook onions for 15 minutes or until onions are a dark in color with the desired caramelized flavour.

While onions are caramelizing, microwave the potatoes and carrots in a glass bowl with plastic wrap and a little water for 10 minutes until soft.

Add rest of stock to onions and bring to a boil over medium-high heat. Add spices and all of vegetables to the pot. Reduce heat, cover, and simmer for ~20 minutes.

Ladle soup into bowls and top with tortillas. Serve with lime wedges.