



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Mexican Vegetable Soup

Ingredients

- 10 cups vegetable broth
- 10-12 sprigs cilantro
- 4 cloves garlic
- 3 Roma tomatoes, cut into bite size pieces
- 2 large carrots, cut into bite size pieces
- 2 ribs celery, cut into bite size pieces
- 1 head cabbage, quartered
- 1 large onion, cut into segments
- 1 bell pepper, large diced
- 1 large potato, cut into bite size pieces
- Salt and pepper to taste
- Lime wedges

Directions

In a large pot, place the broth, tomatoes, potato, carrots, and onion in a pot over medium heat. Bring to a boil then turn the heat down slightly, bringing the soup to a simmer. Simmer for 15 minutes. Sprinkle in 2 teaspoons salt and 1 teaspoon pepper. Add the cabbage, garlic, celery, and bell pepper. Simmer for another 15-20 minutes until vegetables are tender. Remove from heat. Stir in the cilantro. Add salt and pepper if needed. Serve in individual bowls with lime wedges.