

Moroccan Veggies

A richly-flavored meal that's easy to prepare
Sunny C



Ingredients

- 1 box vegetable broth
- 1 large head cauliflower, cut into florets
- 1 large yellow onion, coarsely chopped
- 25 baby carrots
- 1 can chickpeas, drained and rinsed
- 1 can diced tomatoes, drained
- 1 cup frozen peas
- 6 garlic cloves, minced
- 1 vegetable bouillon cube
- 1 teas turmeric
- $\frac{1}{2}$ teas ground cloves
- $\frac{1}{2}$ teas cinnamon
- $\frac{1}{2}$ teas chili powder
- $\frac{1}{4}$ teas ground ginger

Directions

1. Pour vegetable broth into a large pan and whisk in seasonings.
2. Add remaining ingredients and bring to a gentle boil.
3. Reduce heat to low, and simmer (covered) until veggies are tender. Serve over couscous.