



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Creamy Moroccan Tomato Soup

Adapted from Canadian Living Magazine, November 2012

3 tablespoons olive oil
1 onion, chopped
2 cloves garlic, chopped
2 tsp chili powder
1 tsp ground cumin
1/2 tsp freshly ground pepper
1/4 tsp sea salt
1/4 tsp cayenne pepper
1 pinch cinnamon
1 can - 28 ounce can diced tomatoes in puree
2 cups chicken broth
1 tbsp red wine vinegar
3/4 cup crunchy peanut butter

In a medium stock pot over medium high heat, warm olive oil
Add onion and garlic then sauté slowly for 10 minutes
Add tomatoes, chili powder, cumin, pepper, salt, cayenne pepper and cinnamon.
Add broth and vinegar.

Simmer until slightly reduced - depending on how thick your tomatoes are...

Add peanut butter; using immersion blender, purée soup until smooth.

THE LOVE: Cook gently. This soup is quick to make so take your time...