



Tomato-Vegetable Shorba with Orzo

This thick and savory vegetable soup comes together in no time. It calls for Ras el Hanout, a classic North African spice blend with a rich aroma and deep flavor. Look for it in large supermarkets, or mix up your own spice blend using [our recipe](#).

By Darshana Thacker Wendel

Serves 4

Cook Time: 40 minutes

INGREDIENTS:

2 cups chopped onions

$\frac{3}{4}$ cup chopped potato

$\frac{1}{2}$ cup chopped celery

$\frac{1}{2}$ cup chopped carrot

3 cloves garlic, minced

$\frac{1}{2}$ teaspoon [Ras el Hanout](#)

$\frac{1}{2}$ teaspoon paprika

1 15-oz. can tomato sauce

1 $\frac{1}{4}$ cups chopped zucchini

1 cup dried orzo pasta

1 tablespoon finely snipped fresh parsley

1 teaspoon finely snipped fresh mint

Sea salt and freshly ground black pepper, to taste

Steamed grains (optional)

- 1 In a large saucepan cook onions, potato, celery, and carrot in $\frac{1}{4}$ cup of water 10 minutes or until potato and carrot are tender, stirring occasionally and adding additional water, 1 to 2 tbsp at a time, as needed to prevent sticking. Add garlic, Ras el Hanout, and paprika. Cook and stir 2 minutes.
- 2 In a blender combine vegetable mixture and tomato sauce. Cover and blend until smooth. Return pureed mixture to saucepan.
- 3 Stir in zucchini, pasta, and 5 cups water. Cook 10 minutes or until pasta is tender. Stir in parsley and mint. Season to taste with salt and pepper. If desired, serve soup with steamed grains.