Ingredients

* 2 TBS olive oil
* 2 large onions, diced
* 4 carrots, chopped into ¼ moons
* 8 cloves garlic, chopped
* 2 heads Chinese cabbage
* 4 limes, zested and juiced
* 2 TBS cumin seeds, toasted and ground
* 2 TBS chipotle powder
* 8 cups vegetable broth
* 6 cans black beans, rinsed
* 2 bags frozen corn
* 1 32 can crushed tomatoes
* salt

Procedure

1. Heat oil in a large pot over low-medium heat. Add onions, and carrots and cook for 10 minutes.
2. Add garlic, Chinese cabbage, lime zest, ground cumin, and chipotle and cook for 5 minutes, until cabbage greens are wilted.
3. Add broth, beans, corn, tomatoes, and salt. Bring to a boil, and reduce to a simmer. Taste and adjust seasoning.
4. Garnish with scallion greens.