Ingredients

* 7 onions
* 7 tbsp olive oil
* 7 small butternut squash
* 28 carrots
* 21 plum tomatoes
* 14 small zucchini
* 7 cans garbanzo beans
* 14 tsp cinnamon
* 14 tsp cumin
* 7 tsp coriander
* 3 ½ tsp pepper
* 3 ½ tsp all spice
* 2 tsp salt
* 21 C water

Procedure

1. Rinse all veggies
2. Cut onions, squash, tomatoes and zucchini
3. Grind cumin, pepper, coriander and cinnamon
4. Saute onions until tender
5. Add spices and cook one minute longer
6. Stir in the water, squash, carrots and tomatoes
7. Bring to a boil
8. Reduce heat and simmer, uncovered, for 15-20 minutes until veggies are almost tender
9. Add zucchini and garbanzo beans
10. Return to a boil
11. Reduce heat and simmer, uncovered for 5-8 minutes