

Mexican Soup aka Albondigas Soup by Food Storage Moms

2-14.5-ounce cans of diced tomatoes, do not drain
2-14.5-ounce cans chicken broth
3 cups water
1 peeled and chopped onion
1 carrot, sliced into bite size pieces
2 tablespoons olive oil
1 teaspoon cumin
1 teaspoon chili powder
2 cloves garlic, peeled and chopped
dash of cayenne pepper
30-40 pre-cooked 1-1/2 inch meatballs (I buy frozen cooked meatballs from Costco)
salt and pepper to taste

Combine all the ingredients except the meatballs and cook in a slow cooker for about 4-6 hours on low. You will add the meatballs half way through the cooking time. Cook on low for about 8 hours total. Serve with a dollop of sour cream. Enjoy.

Cook Time 8 hours

Serves 8