

### Ingredients:

1 tablespoon olive oil  
1 onion, chopped  
2 cloves garlic, minced  
1 inch ginger, grated  
1 teaspoon ground cumin  
1 teaspoon ground coriander  
1/2 teaspoon turmeric  
1 can (13.5 oz) coconut milk  
1 cup vegetable broth  
1 cup mixed vegetables (carrots, peas, corn, etc.)  
1 cup cooked quinoa  
Salt and pepper to taste  
Fresh cilantro for garnish (*optional*)

### Instructions:

1. Heat olive oil in a large pot over medium heat. Add onion, garlic, and ginger; cook until softened.
2. Stir in cumin, coriander, and turmeric; cook for 30 seconds to 1 minute.
3. Add coconut milk, vegetable broth, and mixed vegetables; bring to a simmer.
4. Stir in cooked quinoa and season with salt and pepper.
5. Simmer for 10-15 minutes, or until vegetables are tender.
6. Garnish with fresh cilantro or topping of choice before serving.

