

Moroccan Butternut Squash Tangine

From – closetcooking.com

1 Tbsp oil
1 small onion, diced
1 Tbsp garlic, grated
1 Tbsp ginger, grated
½ tsp ground turmeric
½ tsp ground cumin
½ tsp ground coriander
½ tsp ground cinnamon
½ tsp cayenne pepper
1 cup quinoa, rinsed
2 ½ cup vegetable or chicken broth, or water
1 (19 oz) can chickpeas, drained and rinsed
1 Tbsp harissa
1 Tbsp honey
¼ cup raisins
¼ cup olives, coarsely chopped
¼ preserved lemon, pith removed and diced
salt and pepper to taste
2 cups butternut squash, peeled, seeded and cut into bite sized pieces
1 handful cilantro, chopped

- Heat the oil in a pan.
- Add the onion and saute until tender, about 5-7 minutes.
- Add the garlic, ginger, turmeric, cumin, coriander, cinnamon, and cayenne pepper and saute until fragrant, about a minute.
- Add the quinoa, broth, chickpeas, harissa, honey, raisins, olives, preserved lemon, salt and pepper, bring to a boil, reduce the heat and simmer, covered, for 10 minutes.
- Add the butternut squash and continue to simmer, covered, until tender, about 10 minutes.
- Mix in the cilantro and remove from heat.



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