

# MOROCCAN GREEN VEGETABLE TAGINE WITH ALMOND RAISIN COUSCOUS

*Yield: 4 servings*

<b>Ingredients</b>	<b>Amounts</b>
<i>Chermoula</i>	
Preserved lemon, rind only, small dice	¼ cup
Onion, minced	¼ cup
Cilantro, minced	¼ cup
Parsley, minced	¼ cup
Garlic, minced	1 Tbsp.
Salt	2 tsp.
Cumin, ground	1 tsp.
Extra virgin olive oil	½ cup
New Mexico green chile peppers, roasted, skins removed	
	4 ea.
Brussels sprouts, halved	2 cups
Mushrooms, halved, roasted	2 cups
Zucchini squash, 2" dice	2 cups
Carrot, oblique-cut	1 cup
Marble potatoes	1 cup
Yellow onion, 2" dice	1 cup
<i>Couscous</i>	
Moroccan couscous	2 cups
Golden raisins	½ cup
Vegetable stock or water	3 ¼ cups
Butter	4 Tbsp.
Salt	1 tsp.
Slivered almonds, toasted	½ cup
<i>Garnish</i>	
Ras-el-hanout spice	½ tsp.
Honey	2 Tbsp.

## **Method**

1. Pre-heat oven to 350 degrees.
2. *For the Chermoula:* Puree all the ingredients in a food processor until almost smooth.
3. Slice the green chile peppers into 2-inch rings and combine in a bowl with the other vegetables.
4. Toss the vegetables with the chermoula and place into the bottom of a tagine or casserole dish.
5. Place into the oven and bake for 30-40 minutes until vegetables are cooked through.

6. *For the Couscous:* place couscous and raisins in a heatproof bowl.
7. In a 1-quart saucepot, add water or stock, 2 Tbsp of butter and salt to a boil.
8. Pour this over the couscous and immediately cover with plastic wrap to steam the couscous.
9. After 5 minutes, remove the plastic, fluff the couscous with a fork and add the almonds and remaining butter.
10. Serve the tagine with couscous. Garnish with a dust with ras-al-hanout and drizzle of honey.