



Tagine of Butternut Squash with Garbanzo Beans and Ras El Hanut Spice Blend

(Serves 4-6)

A tagine is Moroccan cookware that can go from stove, to oven to table. Today you can find ones that are even dishwasher safe. Historically, it was used on an open fire, think BBQ, North African style. *Ras El Hanut* is a traditional Moroccan spice blend translating from Arabic to mean, *Head of the Shop* and is considered to be the crown jewel spice of Moroccan cooking using many different spices to create this aromatic blend. Used with many types of dishes, *Ras El Hanut* can be found in meat, fish, poultry and vegetarian stews to name a few. This vegetarian dish is quite hardy and will you up with the warm spices of Morocco.

Ingredients:

2 pounds butternut squash, pre-packaged & cubed is the easiest*
2 tablespoons tomato paste
1 cup ***The Spice Way Natural Soup*** broth
1-2 Tbsp. The Spice Way House Blend Olive Oil
2 garlic cloves, minced
1 (14 ¼ oz.) can diced tomatoes OR 4 medium tomatoes, peeled and coarsely chopped
1 (14 ¼ oz.) can garbanzo beans, liquid reserved
2 heaping teaspoons ***The Spice Way Ras El Hanut Blend***,
1 teaspoon salt
15 sprigs cilantro, cleaned and tied with string
Freshly ground pepper to taste (optional)
Cilantro leaves, for garnish (optional)

Instructions:

Step 1 In a small bowl, whisk together the tomato paste and broth. Set aside.

Step 2 In a medium saucepan (or tagine) over medium heat, lightly sauté chopped garlic in olive oil for 1-2 minutes. Combine tomatoes, butternut squash, garbanzo beans, and *ras el hanut*. Add the broth mixture. Mix together. Place cilantro on top. Cover and cook until the squash is tender with a fork, 15 - 20 minutes. Discard the cooked cilantro. Season with salt and pepper.

Step 3 Transfer to a serving bowl or use your tagine, and top with fresh cilantro chopped, if desired. Serve hot.

*NOTE: To prep an entire squash, preheat oven to 375 degrees F. Set the squash on a baking sheet, and cook until almost tender 30 to 35 minutes. This makes it easier to peel. Remove from the oven, and let cool. Peel the squash and remove the seeds. Cut it into 2-inch cubes.

Recipe Courtesy of Kitty Morse; Adapted from *The Vegetarian Table: North Africa* by Kitty Morse. Chronicle Books, 1998.



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