

VEGETARIAN TAGINE



INGREDIENTS

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| 2 cups butternut squash, chunks | 2 cups carrots, diced |
| 2 cups cauliflower florets | 1/2 tsp. ground cinnamon |
| 2 cups chickpeas | 1/2 tsp. ground cumin |
| 1/4 cup raisins | 1/2 tsp. ground ginger |
| 1 small onion, diced | 2 tsp. salt |
| 1 clove garlic, minced | 1 tbsp. olive oil |
| 1 stalk celery, chopped | 1 tsp. paprika |
| 2 tomatoes, chopped | 2 cups vegetable broth |

DIRECTIONS

- Heat the oil in a large pot over medium heat. Add the onion and garlic and cook for 3 minutes.
- Add the celery, carrots, paprika, cinnamon, cumin, ginger, and salt. Cook for an additional 5 minutes until the vegetables are soft and the spices are fragrant.
- Add the tomatoes, butternut squash, cauliflower, and vegetable broth and stir to combine. Cover and reduce the heat to low and simmer for 15-20 minutes.
- Stir in the chickpeas and raisins and cook an additional 15-20 minutes or until the vegetables are soft.