

Moroccan Veggie 'Tagine' with couscous - *(recipe for 4 people)*



Ingredients Veggie Tagine:

- 1 onion, thin sliced (half) rings
- 1 courgette, chunks
- 1 carrot, sliced
- 2 small peppers/paprikas, sliced in rings
- 2 nectarines/peaches, chunks
- 1 cinnamon stick
- 2 tbsp ras el hanout
- 2 tomatoes, chopped
- ½ orange, only use the juice
- pepper/salt to taste
- 2 tbsp olive oil

Ingredients Couscous:

- 200 g couscous
- ½ bouillon cube
- 350 ml hot water
- 2 tbsp olive oil
- 1 lemon, juice and grated skin
- parsley/coriander

Instructions:

1. Put a big pan or tagine on the stove and heat the olive oil.



2. Fry the onion until translucent, then add the carrot, courgette, peppers and nectarines. Fry it for a few minutes with the onion.

3. Add the ras el hanout spices. Make sure to even it through the whole mixture. Fry for a bit with the veggies until fragrant.



4. Add the tomato cubes, cinnamon stick and the orange juice. Mix it through and let it simmer for 20 - 30 minutes. Make sure to check it in between so it doesn't cook dry. Add a bit of water if necessary and bring to taste with pepper and salt. Don't forget to take out the cinnamon stick before serving!



5. In the meantime, put the couscous into a bowl, mix the hot water and bouillon cube, and pour the bouillon over the couscous. Cover it with a lid or plate and let it set for about 5 minutes. Loosen it with a fork.



6. Stir the lemon juice, olive oil and grated orange skin together and mix it through the couscous
7. Serve the veggie tagine together with the couscous. Enjoy!