

Harvest supper butternut squash and chickpea tagine

Plant-based, climate-friendly, comfort food – inspired by the cuisine of North Africa. This tagine is perfect for your church's Harvest supper. Pair with rice, couscous or flatbread.



- **1 tbsp** cooking oil
- **1** medium onion, chopped
- **4** garlic cloves, crushed
- **2.5cm** of root ginger, grated
- **1 tsp** ground cumin
- **2 tsp** ground coriander
- **2 tsp** ground cinnamon
- **1 tsp** ground turmeric
- **2 tsp** mild chilli powder
- **1 tbsp** agave syrup (or honey)
- **75g** raisins (or dates or dried apricots)
- **2 cans** of chopped tomatoes
- **1 tbsp** tomato puree
- **500ml** vegetable stock
- **2 cans** of chickpeas, drained
- **500g** butternut squash, cubed
- **4** carrots, diced
- **½ tsp** salt
- **½ tsp** black pepper
- Coriander leaves to garnish
- Lemon wedges to garnish

Preparation time: 15 minutes

Cooking time: 40 minutes

Portions: 6

Heat cooking oil in a large pot over a medium heat. Add onion and cook for several minutes until softened.

Add garlic and ginger. Cook for another minute.

Stir in cumin, coriander, cinnamon, turmeric and mild chilli powder. Cook for 30 seconds until spices are fragrant.

Add agave syrup, raisins, chopped tomatoes, tomato puree, vegetable stock, chickpeas, butternut squash, carrots, salt and pepper. Bring to boil, then cover. Reduce heat to low and simmer for 35 minutes or until butternut squash and carrots are tender.

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