



Root Vegetable Tagine with Chermoula Sauce

Chermoula Sauce:

- 1 teaspoon cumin seeds, toasted; ground
- 1/2 teaspoon coriander seeds, lightly toasted; ground
- 1 cup cilantro leaves
- 3/4 cup parsley leaves
- 1 large garlic clove
- 1/2 teaspoon salt or to taste
- 1/2 teaspoon sweet paprika
- 1/8 teaspoon cayenne red pepper
- 3 Tablespoons olive oil
- 2 Tablespoons lemon juice

In a small skillet, lightly toast cumin and coriander seeds. Remove to mortar and grind finely. Set aside.

Place cilantro and parsley leaves in small food processor; chop until very fine. You will have 1/2 cup chopped herbs. Add garlic and salt to processor; process to fine mix. Add reserved ground cumin, coriander, paprika, red pepper, oil, and lemon juice. Process into mashed sauce. Set sauce aside.

Vegetable Tagine

- 2 Tablespoons olive oil
- 1 onion, peeled
- 1 large carrot, peeled

1 small parsnip, peeled
1 turnip, peeled
1 small sweet potato, peeled
2 medium gold potatoes
1/2 cup canned chickpeas, drained, rinsed
1/4 cup raisins

Couscous

1 cup boiling water
1 Tablespoon butter
1/4 teaspoon salt or as desired
1/8 teaspoon cinnamon, optional
1 cup dry couscous
Garnish: Cilantro and Parsley sprigs as desired

Preheat oven to 325 degrees F. Place 2 Tablespoons oil in 3.5 quart Dutch oven pot with a cover. You can also use a Tagine pan if available.

Trim and chop vegetables into 1-inch pieces. Arrange the onions over the bottom, then layer carrots, parsnips, turnips, sweet potatoes, and gold potato chunks. Make a hole in center of vegetables, spoon chickpeas and raisins in the center of vegetables. Cover the top of center with small vegetable pieces. Spoon the Chermoula Sauce over the entire top. Cover the pot.

Place the pot on lower rack in preheated 325 degree oven for 1 hour or vegetables are tender.

Meanwhile prepare couscous: In medium saucepan, bring water to boiling; add butter, salt, and cinnamon. Stir in couscous; cover; remove from heat; let stand 5 minutes; fluff before serving.

To serve: Spoon couscous over serving platter; spoon roasted vegetables over couscous. Garnish with cilantro and parsley sprigs

Serves: 4

What is Chermoula? It is a flavorful Moroccan herb sauce or marinade made with lemon juice, garlic, and herbs that can be served over fish, chicken, or vegetables.

Recipe Inspired by: "Power Vegetables!" By Peter Meehan and the editors of Lucky Peach

About the Recipe: Here's a great recipe to let the Vegetable Butcher help chop. Then just layer those vegetables in the cast iron pan; spread with prepared Chermoula Sauce; cover and bake for 1 hour. It's only about 5 minutes for the couscous and dinner is served. The flavor of the vegetables is beyond wonderful. Say "Hello" to a delicious African dish.

