

DINNERLY



Butternut Squash Tagine with Couscous:

Easy Clean Up!



40min



2 Servings

This Moroccan medley of squash, tomatoes, onions, and almonds with fluffy couscous is one easy way to spice up Meatless Mondays. The spice in question: harissa, also known as Dinnerly's favorite thing on earth. How easy are we talking? So easy that it all comes together in one pot, so you can spend less time doing dishes and more time savoring these five-star flavors. We've got you covered!

WHAT WE SEND

- 14½ oz whole peeled tomatoes
- 1 yellow onion
- ½ lb butternut squash
- 1 oz salted almonds ¹
- ¼ oz harissa spice blend
- 2 (3 oz) couscous ²

WHAT YOU NEED

- olive oil
- sugar
- kosher salt & ground pepper

TOOLS

- medium Dutch oven or pot with lid

ALLERGENS

Tree Nuts (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 620kcal, Fat 16g, Carbs 104g, Protein 18g



1. Prep ingredients

Coarsely chop **tomatoes** directly in can with kitchen shears (or crush with the back of a spoon). Halve **onion** and thinly slice. Cut **butternut squash** into ½-inch pieces, as needed.

Using a rolling pin or heavy skillet, crush **almonds** in packet; set aside for serving.



2. Cook onions & squash

Heat **1 tablespoon oil** in a medium Dutch oven or pot over medium. Add **onions** and **butternut squash**; cook, stirring occasionally, until squash is slightly softened and onions are browned in spots, 7–10 minutes.



3. Cook tagine

To pot with **onions and squash**, add **tomatoes, harissa spice, 1 cup water**, and **¾ teaspoon sugar**; bring to a boil over high heat. Season with **½ teaspoon salt** and **several grinds of pepper**. Reduce heat to medium; cook, partially covered, until veggies are tender, 20–25 minutes. Season to taste with **salt** and **pepper**. Remove from heat.



4. Cook couscous & serve

While **tagine** cooks, in a medium microwave-safe bowl, microwave **¾ cup water** until it comes to a boil, 1–2 minutes. Carefully stir in **couscous** and **¼ teaspoon salt**. Cover and let sit until water is absorbed, about 5 minutes. Fluff couscous with a fork.

Serve **butternut squash tagine** over **couscous**. Garnish with **crushed almonds** and a **drizzle of oil**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!