



Chickpea Tagine

with Sweet Potato, Olives and Lemon



20-30min



2 Servings

The tagine, a North African earthenware pot made for simmering stews over hot coals, is famous for its aromatic concoctions of slow-cooked vegetables and meat. Inspired by those flavors, this recipe delivers the same warming spices. Cinnamon and ginger add sweetness, while coriander and lemon peel brighten the dish. Soft sweet potatoes and chickpeas thicken the stew and beg to be topped with to...

What we send

- fresh cilantro
- tagine spice blend
- can chickpeas
- cerignola olives
- lemon
- sweet potato
- cloves garlic
- yellow onion

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- rimmed baking sheet
- small saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 825.0kcal, Fat 24.8g, Proteins 26.0g, Carbs 111.0g



1. Prep ingredients

Peel, halve and thinly slice onion. Peel and chop garlic. Peel sweet potato and cut into 1-inch pieces. Remove lemon zest in strips using a vegetable peeler. Separate cilantro leaves from stems and finely chop stems.



4. Make almond mixture

Meanwhile, toast almonds on a rimmed baking sheet in the oven until golden and nutty smelling, 6-8 minutes. Roughly chop almonds. Finely chop remaining lemon zest. Gather almonds, cilantro leaves, and remaining lemon zest together and finely chop.



2. Sauté vegetables

Preheat oven to 400°F. Heat 2 tablespoons oil in a heavy pot over medium-high. Add onion and garlic and season with salt and pepper. Cook, stirring often, until softened, about 5 minutes. Add tagine spice blend and cilantro stems and cook, stirring, until fragrant and mixture begins to stick to the pot, about 1 minute.



5. Make couscous

Bring $\frac{3}{4}$ cup water to a boil in a small saucepan; season with 1 tablespoon oil and a pinch of salt. Stir in couscous, remove from heat, and cover until tender, 5 minutes. Uncover and fluff with a fork.



3. Simmer

Drain chickpeas and add to skillet along with sweet potatoes, half of lemon zest and 2 cups water. Season with salt and pepper and bring to a simmer. Cover with a lid or foil and simmer until sweet potatoes are tender, 8-10 minutes.



6. Finish

Roughly chop olives. Uncover tagine, stir in olives and continue to simmer until slightly reduced, about 5 minutes. Halve lemon and squeeze juice into pot. Stir tagine over couscous and top with remaining almond mixture. Enjoy!