

Tagine Spicy Stews From Morocco

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Moroccan Chickpea Tagine

Lamb and Lentil Tagine from Linda Gassenheimer *Tagine Spicy Stews From Morocco*

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"A dish of tender meat or succulent vegetables, simmered to perfection in buttery sauces with fruit, herbs, honey, and chiles, an authentic tagine is in a class of its own and has become a fundamental feature of Moroccan cuisine." So says Ghillie Basan the author of this cookbook.

Amazon.com: Customer reviews: Tagine: Spicy stews from Morocco

Method. Preheat the oven to 190C/170C Fan/Gas 5. Mix the sweet potato, aubergine, courgette and red pepper in a large bowl. Drizzle over 2 tablespoons of the oil and mix to coat. Season generously...

Spiced vegetable tagine recipe - BBC Food

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A spicy vegetarian hotpot that's as warm and comforting as it is healthy - and gives you your 5-a-day too ... 34 ratings 4.4 out of 5 star rating. A take on a traditional Moroccan dish, this quick tagine will have you thinking of Arabian nights ... Vegetarian . Lemon & mint aubergine tagine with almond couscous. 21 ratings 4.7 out of 5 star ...

Vegetarian tagine recipes - BBC Good Food

Heat a generous lug of oil in a tagine or casserole pan over a medium heat, add the meat and fry for 5 minutes to seal. Add the onion and coriander stalks and fry for a further 5 minutes. Drain and tip in the chickpeas, followed by the tomatoes, breaking them up with a spoon, then pour in 400ml of stock and stir well.

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