



## Marakkesh ( OP W )

Serving: 1

Veg

### *Ingredients*

- Serve 1
- 3 tbsp boiled chickpeas
- 2 tbsp onions
- $\frac{1}{2}$  tsp olive oil
- $\frac{1}{4}$  cup peeled potato
- 1 brinjal
- $\frac{1}{2}$  tomato
- $\frac{1}{4}$  cup carrots, cut into 1 inch cubes
- $\frac{1}{4}$  cup red pumpkin cubes, cut into 1 inch cubes
- Salt to taste
- $\frac{1}{4}$  tsp coriander powder
- $\frac{1}{4}$  th tsp cumin seeds powder
- $\frac{1}{4}$  tsp red chilli powder
- $\frac{1}{4}$  tsp black pepper powder
- $\frac{1}{4}$  tsp cinnamon powder
- 100 ml vegetable stock/ water

### *Preparation Method*

1. Heat oil in a non-stick pan over medium flame, add onions and saute well for 4 to 5 minutes.
2. Add potatoes, carrot, red pumpkin and brinjals to pan and stir. Add salt and mix well.
3. Add coriander powder, cumin seeds powder, red chili powder, black pepper powder, cinnamon powder and mix well.
4. Add tomatoes and vegetable stock/ water, mix well.
5. Add chickpeas and mix well, when it comes to a boil, cover and cook till the vegetables are completely tender and sauce is thickened.
6. Serve hot with couscous.