

# MOROCCAN CHICK PEA & APRICOT TAGINE

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## INGREDIENTS

1/4 cup extra-virgin olive oil  
3 large garlic cloves, peeled  
2 cups thinly sliced red onion  
1/2 cup dried apricots, sliced  
1 tablespoon ras el hanout (Moroccan spice blend) or garam masala  
1 teaspoon salt  
3/4 teaspoon black pepper  
1/4 teaspoon crushed red pepper  
1 (3-inch) cinnamon stick  
1/2 cup water  
1 1/2 teaspoons grated lemon rind  
1 1/2 tablespoons fresh lemon juice  
2 (15-ounce) cans chickpeas, rinsed and drained  
2 cans whole tomatoes, undrained and chopped  
6 cups chard/spinach, torn into 1-inch pieces  
1 cup cilantro leaves  
1/4 cup mint leaves  
1/2 cup roasted whole almonds, coarsely chopped

## METHOD

### Step 1

Heat a large skillet over medium-high heat. Add oil to pan; swirl to coat.

### Step 2

Add garlic; cook for 1 minute, stirring constantly. Remove garlic from pan using a slotted spoon; discard or reserve for another use.

### Step 3

Add onion and fry for two minutes, then add the dried apricots, ras-el hanout, salt, black pepper, crushed chilli pepper, and cinnamon stick.

### Step 4

Saute for 7 minutes or until the onion is lightly browned, stirring occasionally.

### Step 5

Add 1/2 cup water, lemon rind, juice, chickpeas, and tomatoes; bring to a boil. Reduce heat, and simmer for 10 - 15 minutes, stirring occasionally. Add a little extra water if you need.

### Step 6

Stir in spinach; simmer for a few minutes or until spinach wilts. Remove from heat. Sprinkle with cilantro and mint; top with almonds.

Serve over couscous.

# THE COOKERY

by The Secret Jozi Chef