

# MOROCCAN SPICED ORANGES

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## INGREDIENTS

2 1/2 cups orange sections, cut into 1/2-inch pieces (about 6)  
1/4 cup slivered almonds  
2 1/2 tablespoons chopped pitted dates (about 4)  
1 tablespoon powdered sugar  
1 tablespoon fresh lemon juice  
1/4 teaspoon ground cinnamon

Ground cinnamon (optional)  
Grated orange rind (optional)

## METHOD

### Step 1

Peel oranges carefully removing all white membrane, then carefully cut wedges of orange, removing the segments from the central pith

Set aside in a bowl

### Step 2

Now add the remaining ingredients, and gently stir to combine

### Step 3

Set aside in the fridge to chill and then serve plain

THE  
COOKERY

by The Secret Jozi Chef