



Slow Cooker Butternut Squash Tagine

Serves 6

Ingredients:

- 1 butternut squash, peeled, seeded and chopped
- 1 sweet potato, peeled and chopped
- 1 red pepper, seeded and chopped
- 1 onion, chopped
- 2 garlic gloves, crushed
- 1 tin chopped tomatoes
- 1 tin chickpeas
- 1tsp ground cumin
- 1tsp ground coriander
- 1tsp ground cinnamon
- 1tsp harissa paste
- 115ml vegetable stock
- 2tbsp coriander, freshly chopped

Method:

1. Chop vegetables to roughly the same size
2. Put all the ingredients, except the coriander, in the slow cooker
3. Stir well
4. Cook on low for 7-8 hours
5. Just before serving , stir in 2 tablespoons freshly chopped coriander

