



# BLOSSOM'S ORGANICS MOROCCAN (RAS EL HANOUT)



**Blossom's Organics Moroccan Blend** can be used to flavour roasted vegetables, rice dishes, legumes, soups and wherever your imagination might take you. Since there are no additives, fillers or salt, a little goes a long way so please use sparingly to taste.

## CHICKPEA TAGINE

### INGREDIENTS

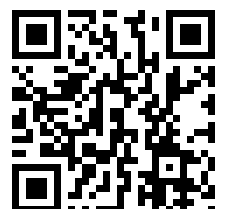
- 2 tbsps. **Blossom's Organics Moroccan Blend**
- 1kg cooked chickpeas
- ¼ to ½ cup olive / coconut oil
- 2 large onions
- Garlic cloves (optional)
- 1 preserved lemon cut into slices or juice of 1 lemon with a bit of rind added to the tagine
- 1 - 2 cups of water or stock depending on thickness of gravy required
- Salt to taste



### METHOD

1. Fry onions in oil.
2. Add **Blossom's Organics Moroccan Blend** - remember to always cook my blends on low heat.
3. Add cooked chickpeas and crushed garlic cloves.
4. Traditionally, tagines include dried fruit. I love adding prunes and apricots at this step with almonds, preserved lemons in chunks, 4 tomatoes / tin of tomatoes, carrots and eggplant.
5. Add 1 cup water and salt to taste.
6. Bring to the boil and simmer on low heat for 15 minutes.
7. Optional – add a small bunch of chopped coriander leaves or use as a garnish at the end of cooking and a dollop of good quality yoghurt before serving.
8. Remove from heat – serve with cous cous / rice / mashed potato / bread etc.
9. Enjoy!

For more recipes and details visit  
[www.blossomsorganics.com.au](http://www.blossomsorganics.com.au)  
or like us on [Facebook!](#)



Scan to visit our website