

moroccan butternut squash + sweet potato tagine

Makes 4 servings

RECIPE ADAPTED FROM: [The Roasted Root](#)

PREP TIME: 10 minutes

COOK TIME: 20 minutes

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- 1-2 Tbsp olive or avocado oil
 - 1 medium yellow onion, diced
 - 1 medium sweet potato, chopped into ½" cubes (about 2 cups)
 - 1 small butternut squash, peeled and chopped into ½" cubes (about 3 cups)
 - ¾ cup vegetable broth, divided
 - 1 Tbsp ground cumin
 - 2 tsp garlic powder
 - ¼ tsp ground ginger
 - 1 tsp cinnamon
 - 1 tsp red pepper flakes
 - salt, to taste
 - 2 Tbsp lemon juice
 - ½ cup dried apricots, chopped
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NOTES:

If you'd like to add protein to this dish, stir in 1 can of drained garbanzo beans or 1lb of cooked, sliced chicken during the last 5-10 minutes of cooking.

ADD oil to a skillet (or tagine if you have one) and heat over medium-high heat.

SAUTE onion and sweet potato for 3-5 minutes.

ADD butternut squash and stir.

ADD ¼ cup vegetable broth, all the spices and salt. Stir, cover with lid and cook for 5 minutes.

REMOVE lid add remaining ½ cup vegetable broth, lemon juice and dried apricots.

COOK for 5-8 more minutes until sweet potatoes and butternut squash are soft but not mushy.

