





North African-spiced Vegetable Tagine

written by The Recipe Exchange | November 3, 2016

Ingredients

2 tablespoons olive oil 
3 teaspoons ground cumin 
1/4 cup finely chopped cilantro
1/2 cup finely chopped flat-leaf parsley
2 garlic cloves, minced
1 (14-ounce) can diced tomatoes 
1 cup frozen baby peas
1 1/2 teaspoons salt 
2 tablespoons fresh lemon juice
Fresh cilantro sprigs

Directions

Heat oil in a large skillet over medium heat. Add turmeric, cumin, and paprika; cook, stirring, until the spices begin to foam.

Add cilantro, parsley, garlic, and tomatoes; cook, stirring until they're well blended. Add fennel, potatoes, turnips, carrots, and broth. Then reduce heat to medium. Cover tightly and cook until the potatoes and carrots are tender (about 30 minutes).

Add peas and cook until they are thoroughly heated. Season the mixture with salt, pepper, and lemon juice.

Transfer the mixture to a tagine pot or platter. Garnish with cilantro sprigs.