

## Moroccan Vegetable Tagine

Oil

2 leeks sliced thin (as tolerated)

Vegetable Stock

2 carrots sliced

1 peeled butternut squash, cut into cubes

1 yellow pepper

1 red pepper

1 orange pepper

2 courgettes

½ tsp Ground ginger

1 Tin of chick peas

Coriander

Basil

Turmeric

Heat oil and fry leeks, do not brown. Add stock, squash, peppers carrots, courgettes, turmeric basil and bring to the boil. Cover and simmer until vegetables are still crisp add chick peas and coriander.

Serve with couscous and garnish with almonds and raisins.