

SWEET POTATO TAGINE BOWL WITH CHERMOULA, APRICOT COUSCOUS AND OLIVE OIL FRIED WALNUTS

Yield: 8 portions

Ingredients	Amounts
Purple sweet potato, washed, unpeeled	2 lb.
Salt	1 tsp.
Hubbard or butternut squash, peeled	2 lb.
Extra virgin olive oil, for frying	¾ cup
Anaheim chilis, seeded, quartered lengthwise	4 ea.
Capers, rinsed	¼ cup
Scallions, sliced	1 cup
Preserved lemon peel, small dice	¼ cup
Parmesan cheese, grated (optional)	½ cup
 <i>Apricot Couscous</i>	
Water or vegetable broth	3 ¼ cup
Cinnamon stick	1 ea.
Cloves, whole	4 ea.
Orange peel, fresh, 2 inch long	1 ea.
Extra virgin olive oil	2 Tbsp.
Salt	2 tsp.
Couscous	2 cups
Turkish dried Apricots, sliced	½ cup
Golden raisins	½ cup
 <i>Fried Walnuts</i>	
Water	3 cups
Honey	1 cup
Walnut halves	2 cups
Extra virgin olive oil	2 cups
 Chermoula Vinaigrette (recipe follows)	 1 cup

Method

1. Slice the sweet potato on the diagonal, about 1/3 inch thick.
2. Cut the squash in half, scoop out the seeds and slice squash about 1/3 inch thick. Set aside.
3. Bring olive oil to 350°F in a deep skillet add the quash slices, a few at a time. Fry on both sides until the slices turns a light golden brown, then remove and drain on a rack lined pan or paper towels.
4. In the same oil, fry the potato slices turning once, until light golden brown on both sides. Remove to a rack lined pan or paper towels to drain.

5. Lower the heat slightly and add the chilis to the pan. Frequently stir the chilis until the outside skin is transparent, has started to blister and become soft. Remove and set aside to cool, then pull away the skin.
6. Preheat the oven to 375°F.
7. Place the potatoes and squash in a decorative pattern in the skillet, alternating with the squash and potatoes, and top with the pepper slices.
8. Sprinkle with capers, scallions, preserved lemons, and parmesan cheese and bake for 20 minutes.
9. *For the Apricot Couscous:* Heat the broth or water for the couscous with cinnamon, cloves, orange peel, olive oil and salt.
10. Place the couscous, apricots, and raisins in a bowl and when the broth boils, pour it over the couscous, stir and immediately cover with plastic or foil.
11. Allow to steam for 5 minutes, uncover, and fluff with a fork, remove the spices and orange peel. Keep warm.
12. *For the Fried Walnuts:* Heat the water and honey in a sauce pan and bring to a boil, add the walnuts. Simmer for 5 minutes.
13. Heat the remaining olive oil in a pot to 350 degrees and using a slotted spoon, drain some walnuts from the honey syrup and add to the hot oil.
14. Stir and fry for 3-4 minutes until lightly golden and remove to let cool. Do this in 3-4 batches.
15. Remove the tagine from the oven and let sit for 5 minutes.
16. Drizzle the tagine with Chermoula Vinaigrette, serve with the couscous and top with the walnuts.