

# Butternut squash, Chickpea & Lentil Tagine

Serves 4



## Ingredients

1 butternut squash  
1 onion, chopped  
6 cloves garlic  
2 teaspoons cumin  
1 teaspoon cinnamon  
1 teaspoon turmeric  
¼ teaspoon chilli powder  
225g green lentils

1 tin chickpeas (or 300g cooked)  
1 tin chopped tomatoes  
500ml vegetable stock  
1 lemon, juice of  
Coriander, chopped

1. Peel and chop the butternut squash into small cubes.
2. Heat 1 tablespoon vegetable oil in a large saucepan and cook the chopped onion on a low heat until soft.
3. While the onion cooks, peel and crush the garlic. Add to the onion.
4. Add the spices, and stir until fragrant.
5. Stir in the green lentils, chickpeas, butternut squash, tinned tomatoes and stock.
6. Bring to the boil then simmer for 20 minutes until the lentils and butternut squash are cooked.
7. Stir in the lemon juice. Check the seasoning.
8. Stir in chopped, fresh coriander before serving.

Can be served with natural yoghurt, cous cous, and naan bread