

Moroccan Tagine with Potatoes & Olives

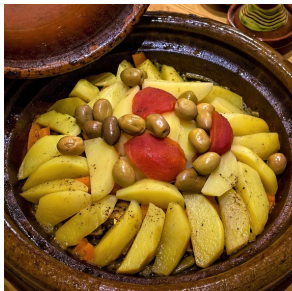
WITH TEXAS HILL COUNTRY SOLA STELLA OLIVE OIL



BONUS TIP: *want to make this tagine (meal) without actually purchasing a tagine (pot)? Instead of a tagine, use a wide and shallow dutch oven or heavy skillet with a tight fitting lid or tin foil.*

Ingredients

- 2 potatoes, peeled and cubed
- 1 yellow onion, thinly sliced
- 1 cup sliced squash
- 1 cup sliced turnip
- 1/4 cup Sola Stella Extra Virgin Olive Oil
- 5 cloves garlic, chopped
- 1 tsp ginger
- 1 tsp turmeric
- 1 cinnamon stick
- 1/2 cup green olives, whole
- 1/2 cup olive salad (Mediterranean for traditional, Spicy for extra heat)
- 2 cups vegetable stock
- 1 bunch chopped cilantro
- Drizzle of Harissa Infused Olive Oil (if you want extra spice)



Notes

Directions

1. Heat tagine over medium heat with Sola Stella, onions, and garlic, and saute till translucent.
2. Add all spices and allow to become aromatic.
3. Add turnips, potatoes, squash and vegetable stock and de-glaze. Cover and simmer for 30-40 mins.
4. Add olives (salad and whole) and chopped cilantro to top, a drizzle of harissa infused olive oil for spice, and serve.