



## CHICKPEA BROADBEAN TOMATO TAGINE

1 cup chickpeas  
Olive Oil  
2-4 cloves garlic finely sliced  
1 tablespoon ginger, minced  
1 onion finely sliced  
2 red chillies, chopped  
1 teaspoon cinnamon  
1 teaspoon paprika  
1 teaspoon ras el hanout  
Pinch saffron threads  
200ml vegetable stock  
1 tablespoon Harissa  
1 punnet of cherry tomatoes (roasted)  
1 teaspoon maple syrup  
¼ cup broad beans, cooked peeled  
¼ cup peas, cooked  
2 tablespoon black or Kalamata olives  
Fresh herbs – Parsley, Mint, Coriander  
Salt and Pepper

Heat Oil in a pan or tagine and saute onion, garlic, ginger, chilli for a few minutes until fragrant. Stir in ground spices, saffron and stock, simmer for 3 minutes. Add chickpeas (cooked) and harissa and simmer for a few minutes. Add the roasted tomatoes, maple syrup, beans, peas and olives and head for a few minutes. Remove from heat and add fresh herbs, season to taste.

Serve.

