

# Moroccan Vegetable Stew

*Pair with Paul Mathew Pinot Noir*

Serves 4 - 6 entree

## Ingredients:

2 tblspn butter  
1 onion  
1 ½ cups vegetable stock ( or chicken )  
1 tspn ground cumin  
¼ tspn chili powder  
½ tspn ground cardamom  
½ tspn ground cinnamon  
½ tspn ground nutmeg  
Pinch of ground clove  
1 yam, peeled and chopped  
1 potato, peeled and chopped  
3 carrots chopped  
¼ cup raisins  
5 cloves garlic, chopped  
1 zucchini chopped  
1 can chick peas  
1/3 cup kalamata olives, chopped  
Salt and pepper  
Cilantro garnish

## Directions:

1. Blend spices in a bowl & add chopped Yam & potato, set aside
2. In medium sauce pan brown onion with butter till onions are soft. Add stock and bring to boil. Add Yam & Potato and cook on medium for 20 minutes.
3. Add carrots, raisins & garlic.
4. Bring to simmer stirring for 15 minutes
5. Add zucchini, chick peas, garlic, olives, salt and pepper
6. Simmer covered about 10 minutes
7. Serve over cous cous or polenta & garnish with chopped cilantro