

### **Moroccan Relish**

½ Red Onion, Diced  
Handful Grape Tomatoes  
1 English Cucumber, Peeled, Seeded and Diced  
1 Green Bell Pepper, Seeded and Diced  
2-3 Cloves Garlic, Minced  
3-4 Tbl Extra Virgin Olive Oil  
2-3 Tbl Red Wine Vinegar  
Kosher Salt and Freshly Ground Pepper  
1 tsp ground cumin  
1 tsp Hungarian Paprika  
1 tsp harissa paste (can sub. crushed red pepper)  
2 tbl cilantro, chopped  
2 tbl Italian parsley, chopped

Combine veggies, garlic, harissa, cilantro, and parsley in a mixing bowl. Drizzle with oil and vinegar. Season to taste with salt, pepper, cumin and paprika. Allow to marinate at least one hour or overnight before serving. Serve at room temperature.

Note: For a different spin, add a little chopped fresh mint.

### **Roasted Eggplant, Tomato and Chickpea Tagine with Yogurt**

*Yields: Approx. 4 Servings*

2 Tbl olive oil or argan oil  
3 garlic cloves, minced  
2 globe eggplants, cubed  
Pinch kosher salt and freshly ground pepper to taste  
2 tsps Ras el Hanout  
1 tbl Harissa paste (can substitute crushed red pepper)  
Pinch Saffron  
¼ cup vegetable stock  
10 cherry tomatoes, halved  
1 can chickpeas, drained  
1 preserved lemon, meat removed, peel rinsed, & chopped (can substitute grated lemon zest)  
¼ cup chopped parsley  
½ cup cilantro, chopped  
¼ cup Greek Yogurt, Garnish (optional)

Heat the oil in the tagine. Add garlic and sauté for a minute until fragrant. Add the eggplant and sauté for a couple of minutes until it begins to soften. Season with salt, pepper, ras el hanout, harissa and saffron. Add stock, cover and cook over low heat for 20 mins until the eggplant is soft. Add tomatoes, chickpeas and preserved lemon and continue cooking an additional 10-15 mins until the tomatoes are cooked through. Add parsley and cilantro. Adjust seasoning to taste. Garnish with yogurt.

### **Almond Cookies**

*Yields: Approx. 15 cookies*

1 cup natural Almond butter (or other nut butter)  
1 cup brown sugar  
1 tsp vanilla extract  
1 tbp orange blossom water  
1 tsp Moroccan coffee spice or apple pie spice  
1 egg

Preheat oven to 350 degrees. Combine all ingredients. Drop by tablespoons on baking sheet. Cross hatch with fork. Bake 10 mins. Cool.