



Spinach and Chickpea Moroccan Style Stew with Greek Style Salad Cheese and Mint Couscous

17

Rapid 20 Minutes • Mild Spice • 2 of your 5 a day • Veggie



Dried Apricots



Garlic Clove



Chickpeas



Couscous



Vegetable Stock Paste



Ras el Hanout



Tagine Paste



Tomato Passata



Baby Spinach



Mint



Greek Style Salad Cheese

Pantry Items
Sugar

Before you start

Our fruit and veggies need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Kettle, garlic press, sieve, saucepan, lid and frying pan.

Ingredients

	2P	3P	4P
Dried Apricots 14)	40g	40g	80g
Garlic Clove**	3	4	6
Chickpeas	1 carton	1½ cartons	2 cartons
Water for the Couscous*	240ml	360ml	480ml
Couscous 13)	120g	180g	240g
Vegetable Stock Paste 10)	20g	30g	40g
Ras el Hanout	1 pot	2 pots	2 pots
Tagine Paste	100g	150g	200g
Tomato Passata	1 carton	1½ cartons	2 cartons
Water for the Sauce*	50ml	75ml	100ml
Sugar for the Sauce*	1 tsp	1½ tsp	2 tsp
Baby Spinach**	40g	100g	100g
Mint**	1 bunch	1 bunch	1 bunch
Greek Style Salad Cheese** 7)	100g	150g	200g

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	441g	100g
Energy (kJ/kcal)	2797 /669	634 /152
Fat (g)	22.9	5.2
Sat. Fat (g)	9.8	2.2
Carbohydrate (g)	84.0	19.1
Sugars (g)	21.8	4.9
Protein (g)	27.9	6.3
Salt (g)	4.60	1.04

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 10) Celery 13) Cereals containing gluten 14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Get Prepped

- Fill and boil your kettle.
- Roughly chop the **apricots**.
- Peel and grate the **garlic** (or use a garlic press).
- Drain and rinse the **chickpeas** in a sieve.



Simmer the Sauce

- Stir the **passata, water and sugar for the sauce** (see ingredients for both amounts) and remaining **veg stock paste** into the pan. Season with **salt and pepper**.
- Add the **chickpeas** and simmer until the **sauce** has thickened slightly, 4-5 mins.
- Stir in the **spinach** a handful at a time until wilted and piping hot, 2-3 mins.



Cook the Couscous

- Heat a drizzle of **oil** in a medium saucepan on medium heat. Add half the **garlic** and stir-fry for 30 secs.
- Pour the **boiling water for the couscous** (see ingredients for amount) into the pan and bring back to the boil.
- When boiling, remove from the heat and stir in the **couscous** and **half the veg stock paste**.
- Pop a lid on the pan and leave to the side for 8-10 mins or until ready to serve.



Finish the Prep

- While the **stew** cooks, roughly chop the **mint** (stalks and all).
- Crumble the **Greek style salad cheese** into small pieces.
- When ready, fluff up the **couscous** with a fork and stir through the **mint**.
- Taste the **couscous** and add **salt and pepper** if needed.



Start the Stew

- Meanwhile, heat a drizzle of **oil** in a large frying pan on medium-high heat.
- Once hot, add the **ras el hanout, tagine paste, chopped apricots** and remaining **garlic**. Cook, stirring, for 30 secs.



Serve

- Taste the **stew** and add **salt and pepper** if needed. Add a splash of water too if you feel it needs loosening up a bit.
- Serve the **couscous** in bowls and spoon the **stew** on top.
- Scatter over the **Greek style salad cheese** to finish.

Enjoy!