



lamb and butternut squash tagine

“We make this tagine at home in a potjie—a three-legged cast iron pot—cooking it over an open fire for about three hours. It’s the perfect dish to prepare for a large group of friends, and the lamb, butternut, and sweet apricot flavors pair perfectly.”

SERVES 6-8

Serve over couscous and garnish with fresh parsley and mint, flaked almonds, and Greek-style yogurt.

3 tablespoons vegetable oil
1 pound lamb shoulder, cubed
1 onion, sliced
2 garlic cloves, crushed
1 teaspoon ground cinnamon
1 teaspoon ground cumin
1 teaspoon ground ginger

1 teaspoon turmeric
1 teaspoon chili flakes
2 cups lamb stock
1 handful chopped dried apricots
1 14-ounce can chopped tomatoes
Pinch of salt and pepper
1 extra-large butternut squash, peeled and cubed

1. Heat the oil in a tagine or casserole pan.
2. Fry the lamb in batches for 3-4 minutes or until brown. Remove from the tagine.
3. Fry the onion in the tagine until brown.
4. Add the garlic and spices and cook for an additional 3-4 minutes.
5. Return the cooked lamb cubes to the tagine and add the stock, apricots, and tomatoes.
6. Season with salt and pepper and bring mixture to a boil.
7. Reduce heat, cover, and simmer for 45 minutes, until lamb is tender and sauce has thickened.
8. Add the butternut squash and cook for 15 minutes.