

Vegetable Tagine

Yield: 4 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/lebanese-cauliflower-tomato-recipe>

Ingredients:

- 4 1/2 cups tomato Mourad's spiced, and herb braising sauce
- onions Cipollini, 1 inch in diameter
- yukon gold potatoes cut into 1 1/2-inch pieces
- 1 1/2 inches carrots long, or large, peeled and cut into 1 1/2-inch pieces
- 1 inch cauliflower cut, florets
- turnips cut into wedges
- fennel bulbs cut into wedges
- 1/2 cup chickpeas cooked, optional
- 1/4 cup raisins optional
- 1 slice vegetables Paper-thin slices of, used in tagine for garnish, optional
- fennel fronds for garnish, optional
- 1 preserved lemon pulp removed, rind thinly sliced
- sea salt Crunchy, for sprinkling