

## Marrakesh Curried Stew

*Cook over medium heat until the onions are soft (about 5 minutes):*

- 2 onions, diced
- 2 carrots, diced
- 2 cups vegetable stock
- 2 white potatoes, diced
- 1 sweet potato, diced
- 1 tsp cinnamon
- 2 tbsp curry powder
- ½ tsp cayenne pepper
- 2 tbsp cumin
- ½ tsp turmeric
- ½ tsp salt



*Add to the previous ingredients & cook until vegetables just soften (about 20 minutes):*

- 1 small eggplant
- 6 cloves of garlic, finely grated
- 2 red peppers, diced
- 1 zucchini, diced
- 1 can of coconut milk
- 1 can chickpeas, rinsed well
- 3 tbsp raisins
- 2 tbsp grated coconut