



Nutty Moroccan Veggie Saute with Raisins

From dulcetcuisine.com

1 T olive oil
1 c chopped onion
2 c chopped assorted vegetables (your favorites!)

¼ c blanched or slivered almonds
3 T currants or raisins
1/2 c Dulcet Tangy & Peppery Moroccan Sauce*

¼ c chopped fresh cilantro
Couscous or Rice

1. Sauté veggies with olive oil over medium high heat.
2. Once vegetables are cooked thru add Moroccan Sauce, and stir for one minute.
3. Stir in nuts and dried fruit.
4. Served over prepared couscous or rice and garnish with fresh cilantro.

Serves 2-4



*Dulcet Tangy & Peppery Moroccan Sauce is gluten free.

Notes: _____
