



Butternut Squash with Moroccan Spice

From dulcetcuisine.com

- 4 c butternut squash, cubed
- 1 onion, coarsely chopped
- 2 T olive oil
- 2 T Dulcet Moroccan Spice
- 1 c tomatoes, diced
- 1 c veggie stock
- 2 T fresh lemon juice
- 1 T of each fresh mint, parsley & cilantro, chopped

1. Place a dutch oven over medium heat, add olive oil.
 2. Add the onion and sauté until translucent, approx 5 minutes.
 3. Add the Dulcet Moroccan spice and sauté.
 4. Add the tomatoes, stock and lemon juice and bring to a boil.
 5. Add the butternut squash, cover and simmer for 15-20 minutes.
- Serve over couscous, garnish with fresh herbs.

Serves 4

Notes: _____

